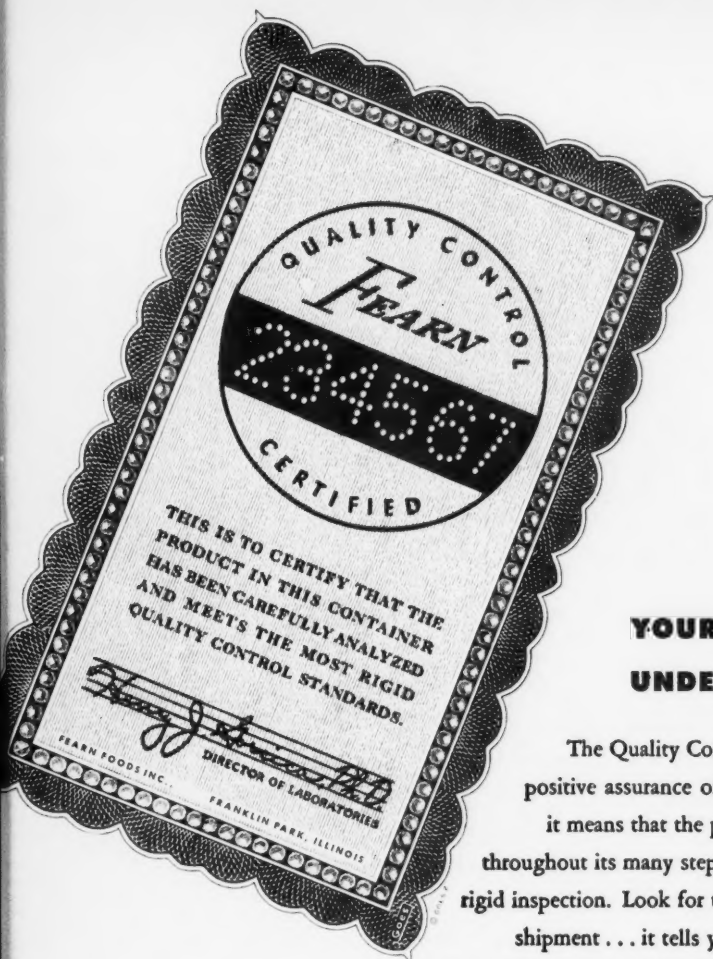


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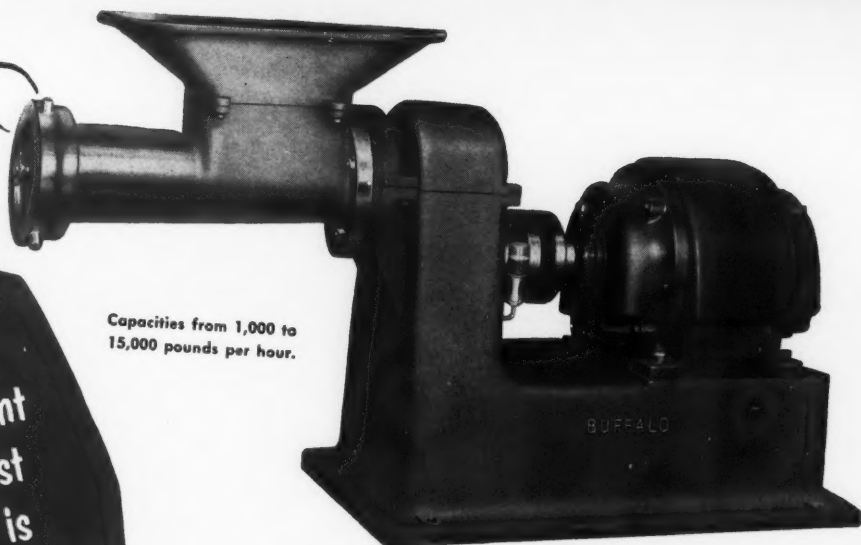
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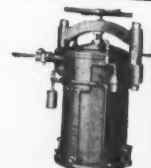
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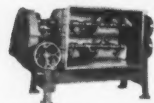
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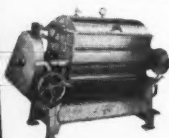


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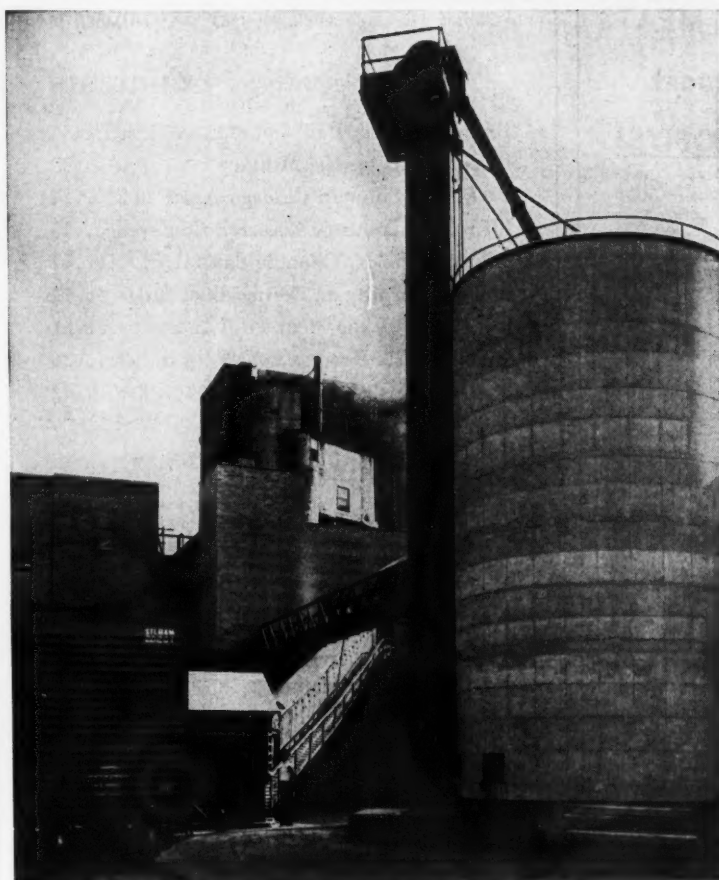
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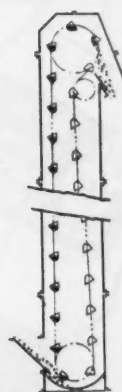
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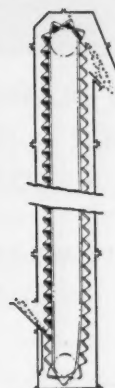
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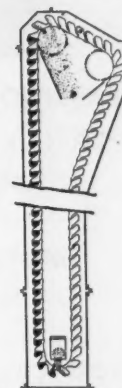
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Senate Group Approves Standby Freeze Power

The Senate banking committee Wednesday approved an omnibus economic controls bill (S 1081) extending various controls, except rent, on an active or standby basis through June 30, 1955 — two years or more after present expiration dates. The administration had proposed a one-year extension. At press time the committee was working on the exact language of the bill. Senator Capehart predicted that a bill would be reported to the Senate no later than Monday, April 13, and that the Senate would act on it soon thereafter.

The measure would grant the President authority to freeze wages, prices and rents for 90 days in an emergency. It differs slightly from the bill proposed originally by Senator Capehart in that it gives the President unrestricted authority to put the freeze into effect as of any day within the 30-day period before the date on which he declares it. He would also have authority to exempt any material or service from controls if he considers it necessary for national defense or feels such controls would be impractical or unnecessary.

What action the Senate will take on the measure is difficult to surmise. However, in a recent public address, Congressman Jesse P. Wolcott, chairman of the House banking and currency committee, predicted that both the Senate and House will refuse to pass controls legislation in this session of Congress.

Ban on Bread Softeners Upheld

The Supreme Court refused this week to review the case against the ban on the use of certain chemical softeners in bread. The court's refusal to grant certiorari leaves in effect the lower court decision that the Federal Security Administrator had authority under the Food, Drug and Cosmetic Act to exclude polyoxyethylene monostearate from the standards of identity for bread. When the standards for five leading varieties of bread were promulgated about a year ago, FDA recommended banning the chemical softeners on the ground that their safety had not been proven.

The Supreme Court review of the decision by the U. S. Circuit Court in Philadelphia upholding the ban was sought by Glyco Products Co., Brooklyn, N. Y., and Atlas Powder Co., Wilmington, Del. The Department of Justice had urged the Supreme Court to deny the review. It stated that neither the American Bakers Association nor the Retail Bakers Association advocated use of the softener.

Despite the ban, Atlas said its softener will stay on the market. A spokesman stated that there was nothing in the law to prevent bakers who do not ship interstate from using chemical softeners.

Wholesale Commodity Prices Lower

Wholesale commodity prices moved lower again in the week ended March 31, with the biggest drop in farm prices and meats. This was the second straight decline since the final decontrol order was issued on March 17. Among the few price rises in farm products were hogs, up 40c, and fowl and prime steer prices, up fractionally.

Dr. Clarkson Placed in Charge of VE Drive

The Department of Agriculture has appointed Dr. M. R. Clarkson, deputy administrator of the Agricultural Research Administration, to head the department's program for eradication of vesicular exanthema.



Discussing military feeding are B. W. Gardner, jr., chief, Animal Products division, Lt. Col. H. C. Kirchner, Air Force, and R. L. Graf, assistant chief, Animal Products.

Better Meats for the Military

Animal Products division of the QMF & CI is constantly improving the meat meals of our servicemen around the globe

MEMBERS of the American Armed Forces, the world's best fed by wide margin, eat meat or meat products not only once, but frequently four times a day.

Meat, along with other animal products such as eggs and poultry and seafoods, accounts for more than 50c of every food dollar spent by the Department of Defense. Meat is the most important animal product—although pressed by other protein source competitors—and is the most frequently served protein food.

Under actual combat conditions, soldiers manning advance outposts, or naval personnel on around-the-clock alerts are given a fourth meal which has meat as its main ingredient. Meat served three times a day is routine in the Armed Services—from bacon, fried ham or sausage at breakfast to roasts, chops, ground meat or stews for lunch and dinner.

To keep the defense establishment the world's best fed is a complex job—one of paralleling the advancing tastes of the general public. When barreled pork was considered a staple, corned

beef and canned salmon might have been readily accepted. Today, however, civilian diets have changed until emphasis is placed on freshness, variety and mildness. The military is composed of all types of civilians from all parts of the country and its leaders are faced with the giant problem of satisfying the heterogeneous group with an acceptable diet. There are over 500 food specifications for foods used by the Armed Forces of which 143 deal with animal products.

As the complexities of modern warfare increase, so do the feeding problems. What, for example, is the best diet for a flier who travels for hours at high speeds in a cramped, pressurized cockpit? Or, what should the seaman in an atomic-powered submarine or a soldier stationed in the Arctic be fed?

The answers to such questions are determined by the Quartermaster Food and Container Institute, a government organization located in Chicago. The Institute, which has no food buying activities, is responsible for preparing specifications on food which will give the Armed Forces the best possible diet

under the worst possible circumstances.

The Institute is broken down into six major divisions, each with independent responsibilities. They are the Subsistence Packaging and Testing division; Cereal and Baked Products division; Fruit and Vegetable Products division; Dairy, Oil and Fats division; General Subsistence division, and the Animal Products division.

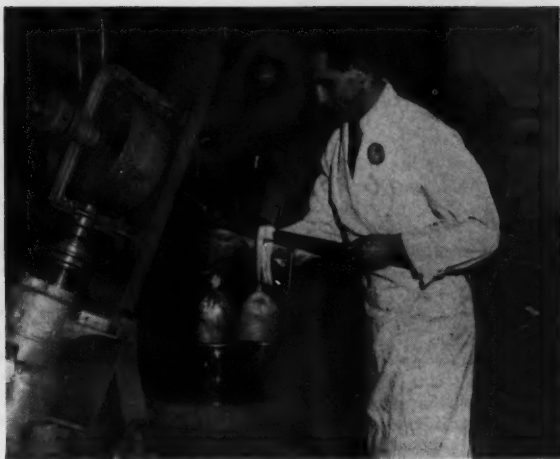
The Animal Products division is headed by Bert Gardner, jr., and is responsible for developing meat products that will best meet the needs of the Armed Forces and at the same time supply the best in meat nourishment.

Preparing specifications for meat products consumed in the "Zone of Interior" is routine, being limited to evaluation of commercially prepared products and setting up an acceptable quality standard for meat items purchased by the QM Market centers in normal trade channels.

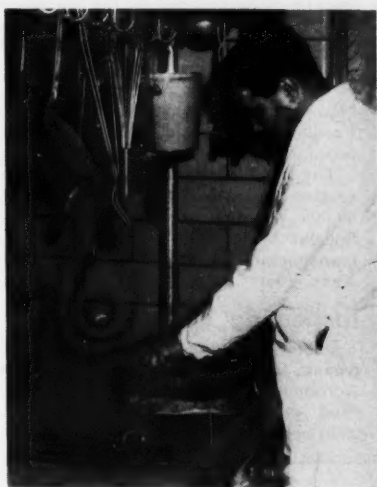
When meat leaves the country and heads for Africa, the Arctic, Korea or other distant points, the problem of specification development becomes extremely complex. Literally hundreds of



Dr. H. E. Goresline, chief, Stability division, watches as Chemist John J. McMullen readies Fischer testing apparatus.



Joseph Pytel, technologist, checks temperature of sausage products undergoing a cooking test.



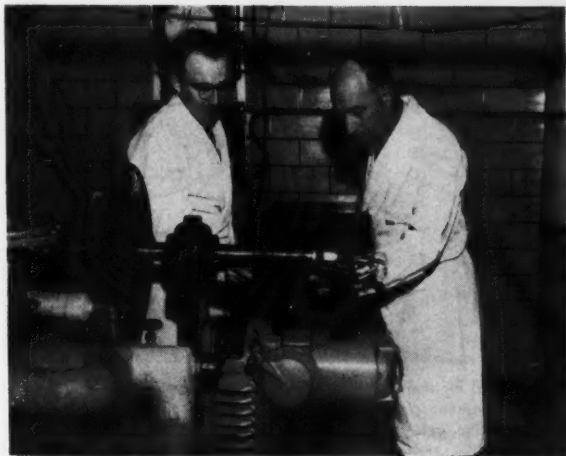
QM worker J. G. Legris slices smoked bacon preparatory to color fixation tests.



J. M. Stukis, technologist, prepares some dehydrated meats for compression into cake form.



M. Vanderkloot, technologist, watches scale closely as ham is pumped for curing test.



Technologists J. M. Blair and K. T. Swartz examine thermocouple leads in retorting test.



Ross Buscemi, technical aid, affixes thermocouple to meat can before making thermal death time test.

factors heat, cold, which bear on the stability and palatability of meat such as lack of refrigeration, climate conditions, etc., must be considered.

The Animal Products division has to come up with the right answers. Its function is one of research and development, coupled with a knowledge of the meat industry, its possibilities and limitations. For example, a product which looks perfect on paper might be extremely difficult and impractical for a commercial packinghouse to prepare.

If the Animal Products division finds itself at an impasse in developing a new product, or needs additional information to supplement or confirm its findings, it can call on a special organization within the Institute for aid. This organization is composed of four divisions.

First is the Acceptance division which attempts to solve the complex question of why a given meat product is liked or disliked by a majority of military men.

Second is the Nutrition division which defines the food values of meat products.

Third is the Stability division which determines the technical aspects that affect keeping quality of foods under varied processing, packaging and storage conditions.

Fourth is the Experimental Cookery division which devises ways of serving special foods that have been found acceptable by the Armed Forces. Foods such as dehydrated meats must be prepared in a certain way to be palatable.

The Animal Products section also can obtain help in its work from two civilian organizations. The first is the National Research Council, whose subcommittee on animal foods is headed by Dr. H. E. Robinson, director of research laboratories, Swift & Company. The second is the Associates, Quartermaster Food and Container Institute, Inc., whose animal products committee is headed by C. K. Wiesman, manager, development department, research division, Armour and Company.

After the Animal Products division has decided to conduct research work on a new product the critical factors which appear to limit the commodity from performing satisfactorily are examined first.

Next, the basic or fundamental research is examined in the light of technological research to determine the feasibility of industrial preparation of the product.

The final step is application research in which stage the product is prepared under commercially simulated conditions and evaluated under actual military conditions by members of the Armed Forces.

Specifications are not written for the product until it has passed all its tests.

In constantly seeking new animal products suitable for the military diet, the Animal Products division is also instrumental in expanding the amount of meat products consumed by the mili-

tary. Currently the section has 51 research problems under study.

In the main, they deal with meat products as fresh and frozen, as canned meats, as dehydrated meats, as sausage and cured and smoked meats.

Some of the research is let on a contract basis to outside institutions such as the American Meat Institute Foundation, which is currently studying various phases of dielectric heating.

Other institutions participating in the research work, which accounts for 54.8 per cent of research funds allotted to the Animal Products division, are: University of California; Iowa State College; Massachusetts Institute of Technology; University of Missouri, and University of Georgia.

One of the major tasks currently facing the Animal Products section is to develop new dehydrated meat items that can be reconstructed by military service cooks into steaks, stew meat, pork sausage and hamburger. The complexity of this assignment can be judged by one problem: To determine the changes occurring in dehydrated meat after storage at specific time intervals up to 24 months when the temperature varies from -80° to 160° F.

In bettering canned meats consumed by the military, efforts are being made to eliminate mushy texture, make them more appetizing and extend their consumption. With fresh and frozen meats, the division is endeavoring to extend its beef fabrication technique to lamb and veal. With cured and smoked meats and sausage, the division is trying to develop new items for ration use.

The Animal Products division has a mammoth task to perform. Its continued successful performance will mean greater utilization of meat products in military feeding and better meat meals for the soldier, sailor and marine.

'Biggest Ever' Packaging Exposition Set for Chicago April 20-23

The tremendous importance of packaging in modern merchandising will be mirrored in American Management Association's huge packaging exhibition to be held at Navy Pier, Chicago, April 20 through 23. Over 350 equipment exhibitors, occupying more than 120,000 sq. ft. of exhibit space, will display their latest wares.

An added attraction will be the first packaging workshop exhibit in which proper packaging techniques and procedures will be described and demonstrated.

At the conference level, a two-day program is planned with main subjects covering production methods, merchandising trends, materials, and significant company packaging programs.

Of particular interest to the meat packing industry will be the session on merchandising with topics including: "Packaging Considerations in Converting to Self-Service," "Testing Consumer Acceptance of a New Label Design," "Packaging Problems in Redesigning a Product Line," and "Measuring Material Handling Truck Performance."

The AMA expects 1,500 business executives to attend the conference and 30,000 persons to view the exhibits. Special buses will provide round trip transportation between loop hotels and Navy Pier.

Inspecting Food Plants

Public hearings on three bills proposing to restore the Food and Drug Administration's authority to inspect food, drug and cosmetic plants have been scheduled for April 23-24.



THREE NEW ILLUSTRATIONS for Hormel Pure Pork Sausage bags have been designed to sell shoppers on increasing their use of pork sausage in meal planning. One picture shows sausage patties atop slices of pineapple garnished with parsley. Another shows sausage as a tasty-food companion for waffles and the third shows crisply browned patties combined with green peas for a tempting main dish. Designed and produced by Milprint, Inc., the rotogravure printed bags contain cooking and storage instructions.

Fifth Conference on Industry Research



IN last week's NATIONAL PROVISIONER appeared abstracts of papers presented at the fifth 1953 meat industry research conference held at the University of Chicago on March 26 and 27. Other papers, which were not included in that issue, are summarized here:

WHAT IS HAPPENING TO OUR BY-PRODUCTS? by H. R. Kraybill, American Meat Institute Foundation.

For many years the meat packing industry has sold beef at wholesale for less than the cost of the live animal. Due to efficient utilization of the by-products, the packer has been able to cover the costs of processing and marketing and even to obtain a modest profit. The consumer and livestock producer, as well as the packer, benefit when maximum value is realized from by-products.

In recent years the value of the by-products in relation to the cost of the live animal has been decreasing sharply. The four principal by-products—lard, hides, grease and tallow, and animal feeds—in 1947 represented more than 11 per cent of the total value of all products shipped. Their total value was over \$1,000,000,000.

With the exception of animal feeds, the prices of these four products have been declining steadily in relation to the cost of live animals. This decline in relative price is due chiefly to the marked increase in price of live animals. As the price of by-products declines in relation to that of the meat animal the return from sale of meat bears a larger proportion of the cost of the animal. The decreasing returns from by-products is due to the fact that demand has not kept pace with the marked increase in production. An important factor in the decline in value of these by-products is increased competition with products derived from other materials as, e. g., synthetic detergents, non-leather soles, hydrogenated vegetable oils, etc. In order to obtain more adequate returns from these by-products it is necessary to increase domestic consumption or to find larger export markets. One way is to find new uses for these products. This method requires an adequate and continuous long range program of research.

The effectiveness of research has been demonstrated by the recent trends

which show marked increases in the use of lard in shortenings and in the new uses being developed for chemicals derived from animal fats. Research on the utilization of these by-products should be increased greatly. Effective research offers promise for manifold returns on the investment.

THE STATISTICAL SIGNIFICANCE OF SAMPLING PROCEDURES by H. O. Halvorson, Department of Bacteriology, University of Illinois.

Two typical sampling problems are selected to illustrate techniques that should be used to deal with errors of random sampling. One of the samples which were selected is the problem of determining the percentage of non-sterile cans in a lot of canned goods. This problem is used in an example to illustrate those situations in which the variable, which is to be determined, has only two values, absence or presence. The second was the problem of determining free juice in canned luncheon meat. This one was selected as an example of a problem in which the variable, which is to be determined, can have a number of different values. The procedures that have to be used to treat these two types of problems are somewhat different and therefore are treated separately.

SIGNIFICANCE OF SALMONELLA IN THE MEAT INDUSTRY by G. M. Dack, Director of Food Research Institute, University of Chicago.

Raw animal products may contain Salmonella which come with the products from their source at the farm. The handling and processing of meat should be carried out under conditions of sanitation and refrigeration which will prevent the multiplication of those Salmonella which are normally present in a product. Furthermore, the foods should be so handled that contamination with additional Salmonella does not occur. Foods containing living Salmonella should be adequately cooked or otherwise treated so that no viable Salmonella may remain in the product when it is eaten.

SPICE FLAVORS IN THE MEAT INDUSTRY by Ernest Guenther, vice-president and technical director Fritzsche Brothers, Inc.

Four types of flavorings for meat are described: Spices (whole and

ground), essential oils, oleoresins, and special preparations—combinations of essential oils and oleoresins. The problem of evaluation of quality is discussed in each case, and where definitions and standards for such products exist, they are reported, including those of the Food and Drug Administration.

Tests for the detection of contamination in spices are outlined, and suggestions for the proper milling, storage, and use of whole and ground spices are given. The advantages of employing essential oils are mentioned, along with a discussion of analytical tests, the problem of adulteration, and proper use. The application of special preparations is discussed briefly.

NEW DEVELOPMENTS IN RENDERING:

The specification of a perfect rendering process is outlined as a measure for judging new rendering processes. Brief outline is given of the five new rendering processes that are being studied today.

The important features and advantages of each are mentioned and some of the defects indicated. It is pointed out that each of these is largely in the formative stage. The final decision for installation of the plant depends on many variables which are indicated in the text.

Objectives for good rendering processes are that they process all material; produce a mild flavored fat; leave protein residue with no deterioration of protein nor loss of vitamins; work well with small or large loads, operate efficiently and produce good yields.

The Pavia process produces a mild lard with low F.F.A. and good color, but is limited to cutting fats.

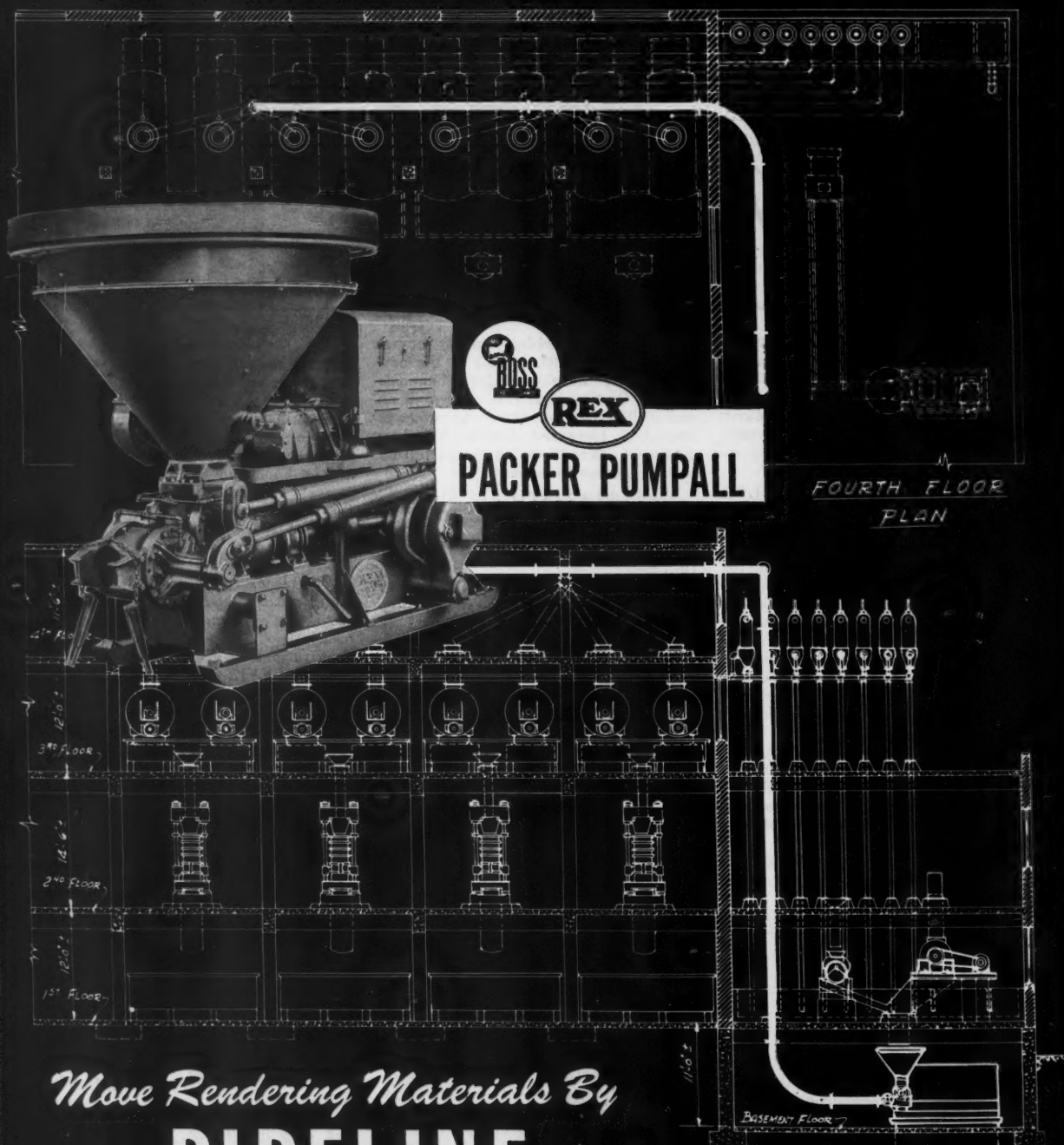
The Titan process requires a good price for bland lard and scrap to be sold as food to be economic.

The Vio-Bin Azeotropic process needs more installations for evaluation and must overcome problems of complete elimination of solvent from fat and residue.

The Kingan continuous process, while handling both hot and cold fats and producing a bland lard low in F.F.A. with good color and keeping qualities, probably will not equal yield of other techniques.

The Chayen Sharples system needs

(Continued on page 27)



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Powerful Packer Pumpall moves ma-

terials vertically or horizontally at a rate of 44,000 pounds per hour. Large 8" galvanized pipe takes chunks of maximum rendering size. Write now for complete information!

Plant layout drawing shows typical installation of Packer Pumpall in basement, with distribution lines to cookers on third floor. Such installations reduce handling, eliminate trucks, save floors and elevators.

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Helen Petrolli, secretary, radios instructions to . . .



Sales Manager Rozynek on highway near Kankakee, Ill.

2-Way Radio Proves Telling Sales Aid

A MODERN two-way radio communication system fries out the fat of wasted motion in animal-supplement feed sales for Thompson Farms Milling Co., animal feed mill division of Reliable Packing Co., Chicago.

At times, business transactions that would take three days to consummate under the conventional pattern of sales coverage, are now completed to the customer's satisfaction within a few hours. The communication system has been coordinated with the firm's bulk-feed delivery trucks to further lessen time between the taking of an order and delivery of animal feed concentrates to the farmer.

Having used the two-way radio communication only a short time, the milling company has found already that it pays in terms of better customer service and more efficient utilization of

the salesman's time while on the road.

As an experiment, John Thompson, president and a licensed commercial radio operator, installed a two-way radio system in his company car. His experience convinced him that the system could be extended to feed mill vehicles normally operating away from the main packing plant, yet dependent upon it for communications and guidance.

Vehicles equipped with the radios include the bulk delivery trucks, units servicing the Thompson Farms at Monee, Ill., and the panel truck of Dick Rozynek, mill sales manager.

Receiving and transmitting units were installed at the plant's main office in Chicago and at the farm's office in Monee. Total range of the two-way system covers an area roughly about 40 miles north of Chicago and about 75 miles south of the city. This ef-

fectively blankets the sales territory in which the mill has concentrated its direct farmer sales.

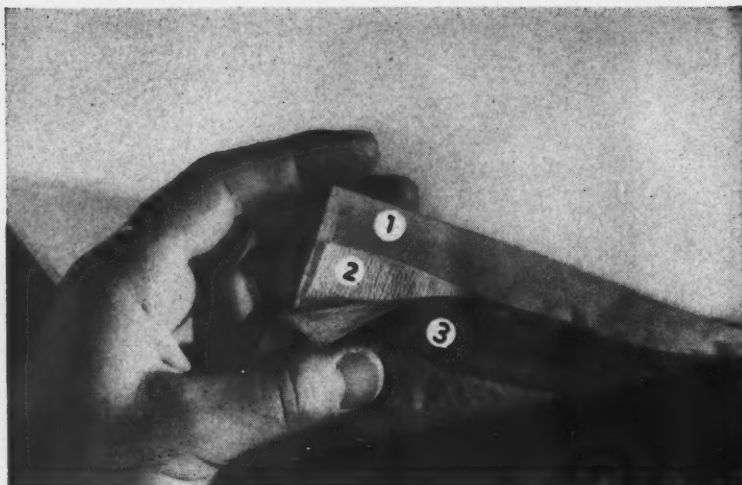
Dick Rozynek estimates that the two-way system saves at least two days per week of sales calls time. While on the road he constantly keeps his office posted as to his location. Matters needing attention in his area are relayed back to him from the home office. He need not travel back to his office to find that ten miles up the road from his last call is a customer on whom he will have to call the following day. Now, any call or mail message that is directed to the main office concerning the area in which he is operating, is transmitted directly to Rozynek. He tells the incident of a farmer located 60 miles from Chicago, who called the Chicago office and asked that a salesman visit him. The farmer was quite surprised to find



Radio-equipped sales car teams with . . .



Bulk feed truck for quick delivery.



Pat. Pending, P.P.P. Co., S.F.

Paterson TRIP-L-WRAP gives you **THREE** wrappers in **ONE!**

*New, quick way to
package HAM and BACON*

Here is a wrapping unit for smoked meats that saves time by speeding up packaging operations all down the line. With Paterson Trip-L-Wrap there is no collating, no fumbling with loose sheets. There's only one shipment to receive and check, one bundle to handle, and only one inventory to check and stock. Paterson Trip-L-Wrap is a complete unit bound together at one edge with adhesive. It consists of:

- 1** Outside wrapper of high wet-strength, grease-resisting Patapar Vegetable Parchment printed with the packer's own design
- 2** Middle wrap of absorbent paper
- 3** Inner barrier of the new highly grease-resisting Patapar 27-21T

The popular sizes of Patapar Trip-L-Wrap are 28" x 28", 32" x 28", and 24" x 36". Write for testing samples and prices.

Ask us about the types of Patapar for wrapping butter, sliced bacon, lard, sausage, tamales and many other uses in the meat industry.

**Paterson Parchment
Paper Company**

Bristol, Pennsylvania
West Coast Plant:
340 Bryant St., San Francisco 7, Cal.
Sales Offices: 122 East 42nd Street,
New York 17, N. Y. • 111 West
Washington Street, Chicago 2, Ill.
Headquarters for
Vegetable Parchment Since 1885

Patapar®
Vegetable Parchment
HI-WET-STRENGTH • GREASE-RESISTING

Rozynek on his doorstep within half an hour.

The system not only saves time but it eliminates many long distance telephone calls. Rozynek points out that telephones are not always easy to locate in country areas.

Because orders are called in daily and feed production is scheduled primarily from the orders, the product has an assured freshness on delivery. The plant has a limited inventory space; thus product is processed according to shipments made.

Teamed with the two-way radio communication system is the firm's bulk delivery unit that carries the animal feed supplements straight from mill to farm. The truck's special conveyor unloads feed directly into the farmer's bin, trough or wherever he wants it. The conveyor saves time and packaging costs.

Benson Speaks Further on Price Decline Problem

The cause of the decline in farm commodity prices is "complex," Secretary of Agriculture Ezra Taft Benson said last week. But he stressed that the decline had been in progress for more than two years. He spoke before the National Farm Ranch Congress of the Chamber of Commerce.

He listed as "inherited problems": A dollar worth only 50c; a national debt of over \$256,000,000,000; a two-year-old drop in prices received by farmers for their products; high production, living and marketing costs; a price support program which is "putting farm products into storage rather than into stomachs and which is upsetting foreign trade," and a drop in beef prices. He noted that farm prices have fallen about 1 per cent since he became secretary.

Meanwhile Chairman Aiken of the Senate agriculture committee announced that Secretary Benson will be the opening witness in the committee's investigation of farm exports and imports and their effects on farm programs, when committee hearings start on April 9.

Officials of the State Department and the Mutual Security Agency will be heard on April 10, followed by the American Farm Bureau Federation on April 14, the National Grange on April 16, the National Council of Farmer Cooperatives on April 17 and the National Farmers Union on April 21. Specific farm crop problems will be taken up, with livestock scheduled to be discussed on April 30, wool on May 1, dairy products on May 5, poultry on May 7 and fats and oils on May 8.

Two PMA Units Abolished

The Department of Agriculture has abolished its Production and Marketing Administration commodity offices at San Francisco and New York city and their functions transferred to other offices.

Group Seeks Conformity of New York State, Federal Rules on Curing Beef

The Provision Manufacturers Association, Inc., has gone on record as favoring the regulations of the U. S. Meat Inspection Act which deal with curing of beef briskets and other beef cuts intended for bulk corned beef. The present standards of the Sanitary Code of the state of New York, under which the members operate do not conform with these regulations. Nor does the New York City Sanitary Code conform with the federal standards. The association members are provision manufacturers and meat processors in the metropolitan New York city area, locally as well as federally inspected houses, both kosher and non-kosher.

Through their general counsel, Sidney Blumenkrantz, the association was instrumental in having introduced into the New York state legislature a bill providing for uniformity of standards between the United States and the state (No. 3384, Int. 2876, in Senate, March 13, 1953).

In addition, the general counsel filed a formal petition with the Board of Health of the city of New York requesting an amendment of the New York City Sanitary Code to make it conform to the federal standards.

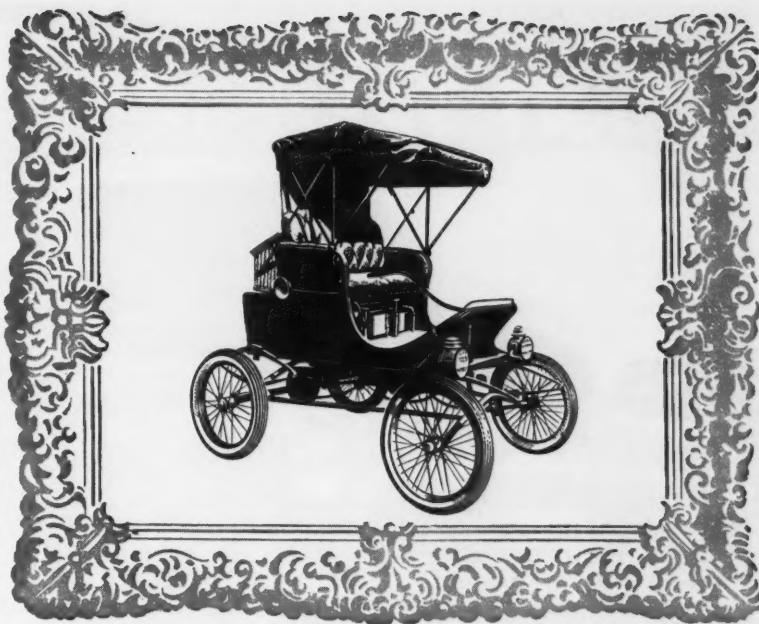
The U. S. Meat Inspection Act reads as follows: "(52) The application of curing solution to beef briskets shall not result in an increase in the weight of the finished cured product of more than 20 per cent over the weight of the fresh uncured briskets. The application of curing solution to other beef cuts, such as navels, clods, middle ribs, rumps and the like, which are intended for bulk corned beef shall not result in an increase in the weight of the finished cured product of more than 10 per cent over the weight of the fresh uncured meat."

WSMPA Asks Change in Appropriations Act Wording

Western States Meat Packers Association is using its influence to gain repeal of the proviso in the present agricultural appropriations act. Under this act packers at one time were taxed for expenses of meat inspection in excess of appropriations. The association's argument will be heard Friday, April 24.

USDA Buys More Beef

The USDA has purchased an additional 496,000 lbs. of beef for export to Greece and 42,000 lbs. for the school lunch programs and other eligible outlets. The purchase for Greece was at 27.97c a lb. and brings to 986,000 lbs. the total purchased under a Mutual Security Agency order of March 27. At the time the USDA announced this second purchase, it asked for additional offers.



TRAVELING TEAKETTLE 1901*

Hailed as the safest of the Steamers, this 1901 White Steamer had an ingenious method of producing steam to run its engine. Nevertheless it soon bowed to its more efficient gasoline competitors.

Efficiency of plant and equipment in your plant will become more and more important as your markets become more competitive. A worn out, inefficient machine is a constant and often hidden drain on your ability to meet competitive conditions.

We at Dupps are always ready and willing to help you raise the efficiency of your plant. You incur no obligation when you call us in. We're glad of the chance to serve you.

**If you'd like a complete set of these antique automobiles, suitable for framing, just drop us a line.*

THE **DUPPS** COMPANY
GERMANTOWN, OHIO





"For wear and tear, our Dodge trucks stand up better"

**How new Dodge "Job-Rated" trucks
beat the high cost of hauling in the
Meat Packing industry**

New Power! New Values!

Seven great Dodge engines . . . with power from 100 h.p. to 171 h.p. . . . including 3 brand-new power plants. You can depend on a Dodge to deliver all the zip and go your work calls for! And high compression ratios put bonus miles in every tank of gas!

New Brakes! New Payloads!

A host of other new features help stretch your truck dollar! New super safe brakes. Bigger payload capacities. Famous Dodge maneuverability to help cover the busiest routes more quickly, more easily, more cheaply! Just let those months and years roll by. Your Dodge will *last and last!* Check your Dodge dealer for the full story. It'll pay you many times over.

. . . says **J. G. MORGAN,**

Maintenance Supt., Herman Sausage Co., Tampa, Fla.

"For wear and tear, our Dodge trucks stand up better than any we've ever used. We've got other makes of trucks, but none of them give us the gas mileage we get from Dodge. Even with payloads as high as 16,000 pounds, we get from 10 to 13 miles per gallon.

"Take one of our Dodge 2½-tonners, for instance. We never had the head off that truck's engine until it had over 101,000 miles on it. Now it has travelled more than 150,000 miles, and there isn't a better performing truck in our entire fleet!"

DODGE

"Job-Rated" TRUCKS



THE MEAT TRAIL

E. W. Phelps, Former Swift Kansas City Manager, Dies

E. W. Phelps, 67, former manager of Swift & Company at Kansas City, died recently. He had been in ill health, suffering from a heart condition, since he retired in June 1950.



E. W. PHELPS

Phelps had managed the Cleveland plant of Swift for 16 years before going to the Kansas City plant in 1938. Shortly after that his speeches on the meat industry

attracted attention and in 1940 he was named a director of the Kansas City Chamber of Commerce, serving as vice president in charge of agriculture.

He was active in promoting the American Royal. Deciding that Kansas City needed a permanent organization to boost the livestock industry and the stock show, he summoned a meeting of business leaders at the Swift plant. The result was the Saddle & Sirlon club, of which he was elected president in 1946. He operated the chuck wagon on the first trail ride and was a regular rider each year thereafter. On another occasion he headed a group of some 1,500 which fed, housed and entertained 4,000 Future Farmers of America whose convention was held during Royal week.

Armour Branch House Changes

Armour and Company has named T. J. Murphy manager of the Albany, N. Y. branch. He was formerly manager at Troy, N. Y., where he has been succeeded by W. A. Doran, jr., former manager at North Adams, Mass.

J. M. Spaulding has been appointed branch house manager at Lewiston, Me. He was formerly manager at Biddeford and succeeds H. A. Given, who retired after 35 years with Armour.

G. D. Lewis was recently appointed general manager of the Oklahoma City plant. He was transferred from Chicago, where he had been assistant general manager.

Howard G. Fisher, assistant San Francisco plant sales manager, recently was named branch manager at Sacramento.

National Meat Canners Name New Officers, Directors

Hale Morris, manager of the canned food division of Armour and Company; George Seybolt, secretary of the Wm. Underwood Co., and Bert Stearn, in charge of sales of shelf canned meats, Swift & Company, were elected directors of the National Meat Canners Association at its annual meeting recently.

All officers of the association were re-elected. They include Ralph Keller, general manager of Chicago operations of Geo. A. Hormel & Co., Austin, Minn., president; J. Emmett Clair, general manager of Republic Food Products Co., vice president; W. J. Foell, president of Foell Packing Co., treasurer, and John H. Moninger, American Meat Institute, secretary.

Cleveland Provision Co. Elects Wallace to Presidency

Charles H. Wallace has been elected president of Cleveland Provision Co. Formerly vice president and general manager, he succeeds Chester G. Newcomb, who has been named to the new post of board chairman.

Armour Divides Boston District

The Boston branch house district of Armour and Company has been divided into two districts, J. R. Herndon, general branch house sales manager, announced.

Nineteen branch houses in the Boston area and in New Hampshire and Maine comprise the new Boston district under Earl Clements, formerly assistant New York district manager. E. B. Williams continues as assistant district manager.

The remainder of the former Boston district, 13 branches in Massachusetts, Connecticut and Rhode Island, has been organized as the Hartford district, with headquarters in that city. E. W. McAuley, formerly assistant Boston district manager, is Hartford district manager. W. B. Johnson is assistant district manager. He formerly was assistant in the Fort Worth district. S. E. Herrick who had been an assistant district manager in Boston, has retired on pension after 34 years. C. W. Chamberlain has been appointed eastern regional beef division manager of Armour and Company, effective March 9, it was announced by C. E. Sheehy, vice president. Chamberlain was formerly Boston district manager.

Two Promotions Announced By Geo. A. Hormel & Co.

O. L. Marquesen, formerly manager of the Hormel hog slaughtering plant at Mitchell, S. D., has been named manager of the packing division of Geo. A. Hormel & Co., Austin, Minn. David Corey will succeed Marquesen as manager at Mitchell.

Marquesen joined Hormel in 1930, was foreman of several manufacturing departments at the Austin plant;



DAVID COREY



MARQUESEN

managed a Hormel canning operation in Chicago for six years, and has been in charge at Mitchell since 1945. He is a graduate of Nebraska U.

Corey has been acting employment manager, utility foreman and supervisor at the Hormel plant in Fremont, Nebr. He is a graduate of Drake university, Des Moines, and began with the company full time in 1946.

New Firm Buys C & H Packers

A newly formed corporation, the Southern Provision Co., has purchased the C & H Packing Co., Ben E. Caldwell of Business Service Corporation, announced.

The new concern, which has an authorized capital of \$250,000, will carry out an improvement program estimated to cost \$30,000 at the former C & H slaughtering and meat processing plant at 1944 Rossville blvd. Improvements will include a new killing floor, new chill room and a rendering plant. The company will slaughter hogs and cattle and process fresh and cured meats and manufacture sausage products.

Principals in the business are Henry Kelle, president and general manager, and John H. Malicoat, treasurer and director of sales. Malicoat and C. H. Holland formerly were partners in C & H. Kelle spent several years with Cudahy Packing Co. and later was a federal meat inspector.



PIN-TITE is the best shroud cloth for you! Outlasts ordinary shrouds many times over. Pulls tight without tearing. Special weave permits complete aeration. Bleaches white and marbleizes. The bold red stripe identifies the Extra Strong pinning edge. Save time—Save money—Use PIN-TITE. Mail the coupon for your free working sample.



FORM-BEST forms your hams better . . . absorbs less . . . boasts an absolute minimum of shrinkage. This is the stockinette you've been hearing about . . . the full length stockinette that is stronger and more elastic . . . FORM-BEST stockinettes can be applied in half the time—easily and quickly. A trial will convince you.

Use the coupon below for free samples and prices. SEND NOW and receive a valuable, free "SURPRISE" GIFT!



Gentlemen: Please send free samples as indicated below:

☐ PIN-TITE SHROUD CLOTHS, Size

☐ FORM-BEST STOCKINETTE, Size

Name.....

Company.....

Address.....

City.....Zone.....State.....

PERSONALITIES and Events OF THE WEEK

► The Esskay Company, Baltimore, purchased the grand champion barrow of the Eastern National Spring Hog Show at \$1.95 per lb., as well as the grand champion pen of ten and the reserve grand champion pen of three. Armour and Company bought the grand champion barrow at \$1.20 per lb., while Corkran, Hill & Co., Baltimore, bought the reserve grand champion pen of ten which went for 26c per lb.

► Oscar E. Birke, Hunter credit manager and an employee of Hunter Packing Co., E. St. Louis, Ill., for 31 years, died recently. He was 56 years old and had been ill since last December.

► A special industrial edition of the Sunday El Paso Times of April 5 carried lengthy stories about the 17-year-old Montes Packing Co., and the 43-year-old Peyton Packing Co., which are among the foremost industries of the city.

► Merkel, Inc., Jamaica, N. Y., recently opened its fiftieth store, located in the bus terminal building, 89-49 165th st., Jamaica. Every customer was presented a souvenir at the gala opening. The store features the latest equipment for the display and sale of Merkel's pork products, which are prepared under government supervision and delivered daily. Merkel manufactures a complete line of fresh, smoked and canned pork products.

► Vern Beatty, who recently resigned as advertising manager of Swift & Company, Chicago, will become on April 15 eastern representative of Pacific Outdoor Advertising Co., Los Angeles. His office will be located in Chicago.

► Arbogast and Bastian Co., Allentown, Pa., has opened a branch office and modern warehouse in Lemoyne, Pa., necessitated by increased distribution in the Harrisburg area. William Sullivan will manage the branch.

► Peter Eckrich & Son, Fort Wayne, Ind., is constructing a new office and garage building at Peru, Ind. The all brick structure will be 60x85 ft.

► The Greeley, Colo., Chamber of Commerce has urged all Colorado restaurant operators to give beef a more prominent place on their menus and to feature such economical cuts as pot roasts, corn beef and cabbage, beef pot pie, beef and noodles and beef hash. The letter points out that beef now offers a larger margin of profit to eating establishments than any other meat, fish or fowl. It concludes: "Since beef has a wider consumer acceptance than any other meat, such an effort should be a popular one and have ready consumer acceptance. Because beef is so vital to

J. B. Harrison Elected President of Durr Packing

Jerome B. Harrison, executive vice president of the C. A. Durr Packing Co., Utica, N. Y., was elected to the presidency to succeed his brother, the late David J. Harrison. Arthur H. Mauthe, assistant treasurer, was promoted to treasurer and made a director at the special meeting of the board of directors.

Officers who retained their former posts were: Chairman of the board, Clara Durr Harrison; vice president, Margaret P. Durr, and secretary, William H. Howard.

Texas Packer Building New \$65,000 Sausage Kitchen

The Select Meat Co., San Antonio and Austin, Tex., will complete construction of its new sausage kitchen in three weeks, it was reported this week. According to M. B. Barefield, president, the construction cost is approximately \$65,000. The business will be incorporated as the Alamo Provision Co. The firm will produce about 30,000 lbs. of sausage and 30,000 lbs. of smoked meats per week.

Albert Strey, formerly with Swift & Company and the Alamo Dressed Beef Co., will be the manager.

our western economy you will be helping to brighten the entire economic outlook in Colorado."

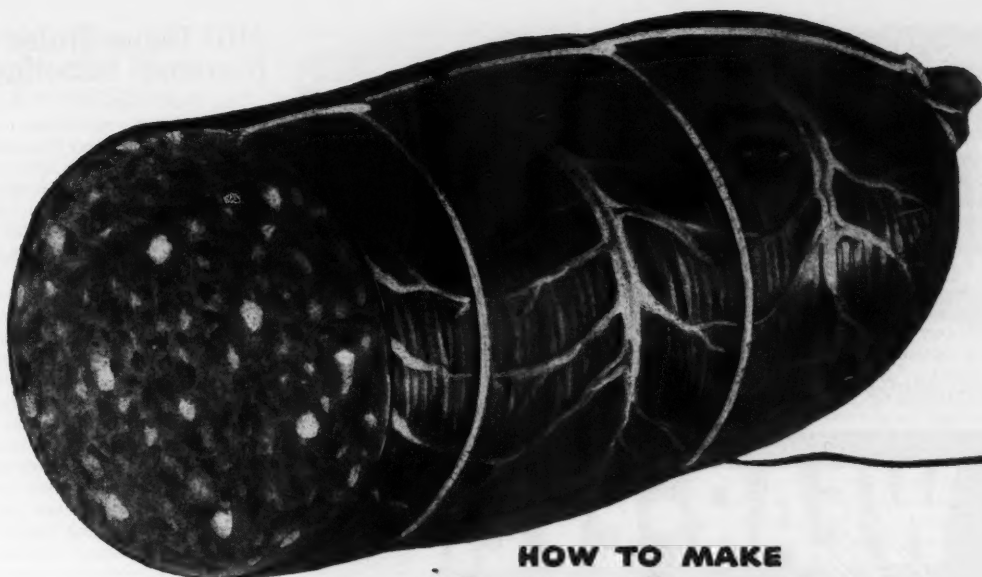
► Mel Carter, owner of the Carter Packing Co., Buhl, Ida., has purchased the locker plant in Twin Falls, Ida. It will be used as a wholesale outlet. George DeWaal, formerly a meat grader with the Department of Agriculture, was named manager.

► F. B. Purnell Sausage Co., Buffalo, N. Y., has filed a \$50,000 damage suit against Local 227, Amalgamated Meat Cutters and Butcher Workmen, AFL. The circuit court suit charges that the local "libeled the firm" on picket signs carried last April 8-18 outside the plant.

► Employees of Stark, Wetzel & Co., Frankfort, Ind., recently formed a credit union.

► F. W. Jeffries has been named head of the Chicago plant provision department, Swift & Company, succeeding J. D. Smith who has been transferred to the provision marketing department. Jeffries joined Swift at South Omaha in 1925 and has served in various capacities in Albany, N. Y., Chicago, St. Louis and Evansville. S. A. Lillard, who joined Swift in San Antonio in 1940, has been transferred to the provision marketing department at Chicago.

► The Kansas City Market Co. has acquired property on Second st., between Lydia and Lexington avenues, Kansas City, on which it will construct a \$200,000 storage and office building. Don Williams, head of the wholesale meat firm, said construction will start



HOW TO MAKE
Better Sausage
 ...and **SELL MORE** of it
 with **CUDAHY**
 Selected Casings!

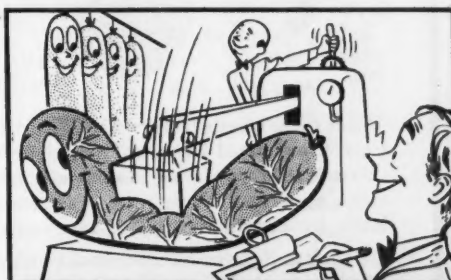
1st Be sure your sausage looks plump, fresh and appetizing. Use Cudahy Selected Casings. Closely fattened, color-perfect . . . look fresh because they are fresh.

2nd Cudahy Selected Casings help your sausage taste their best, too, because they absorb smoke more easily, protect the freshness and flavor you prize.

Here's a Good Example—Cudahy Beef Bungs

They make your best recipes better . . . bologna, salami, cappicola, luncheon meats. Double-tested for strength and uniformity, then quickly and carefully salted, packed and delivered to you at their peak of freshness. Try them!

Call Your Cudahy Casing Expert—learn the advantages of Cudahy Selected Casings. 79 different kinds of beef, pork and sheep casings for your needs . . . and many Cudahy branches. Write, wire, phone today.



Tested First For Strength . . .



Tested Again For Uniform Size

THE CUDAHY PACKING CO.
 Producers and Distributors of Beef and Pork Casings

OMAHA, NEBRASKA
 Producers and Importers of Sheep Casings

immediately, with occupancy later this year. The company was founded in 1941. The July 1951 flood virtually wiped out its facilities and it has maintained only temporary quarters since.

►Kenneth K. Knorr has been made manager of the direct service sales department, Armour and Company, St. Joseph, Mo.

►A short course in carcass grading was presented at the National City Stockyards (Ill.) plant of Swift & Company during the recent Beef Improvement Day sponsored by the University of Missouri agricultural extension service and the Producers Livestock Marketing Association. Par-

ticipating in the demonstration were H. D. Madsen, Swift plant manager; C. C. Magnussen, beef department head, and H. M. Newall of Swift's agricultural research department at Chicago.

►Carle A. Rankin, wholesale meat dealer, Woonsocket, R. I., died recently following a heart attack. He was 59.

►The Whittaker Packing Co. will move its operation from Walnut Ridge to Newport, Ark., Walter Whittaker, owner, announced.

►C. F. Harlan, treasurer of the Consolidated Dressed Beef Co., Philadelphia, died recently. He was 67 and had been with the firm 40 years.

MID Issues Rules on Marking, Labeling

The Meat Inspection Division, USDA, has issued two regulations dealing with marking and labeling requirements.

MID Memorandum 185 states that plain, unprinted wrappings such as stockinettes, cheese cloth, paper and crinkled paper bags for properly marked fresh meat, including carcasses and primal parts thereof, which are used solely to protect the product against soiling or excessive drying during transportation or storage need not bear the marks of inspection. Packers must continue to mark burlap, muslin and other substantial coverings.

Memorandum 186 concerns tank cars and tank trucks of edible products. It extends the marking requirements prescribed in the Meat Inspection Regulations for edible products in tank cars to tank cars and tank trucks carrying inspected and passed product between official establishments. The sealing of tank cars and tank trucks as well as the "Notice of Unmarked Meats shipped Between Official Establishments under Seal," will no longer be required.

Farm Advisory Committee Holds Second Meeting

Dropping the embargo of foreign food commodity imports was recommended by the farm advisory committee appointed by President Eisenhower during its second meeting last week. Currently, the Secretary of Agriculture is required to embargo food imports when domestic supplies, under the price support program, exceed domestic demand. In the interest of evolving an expanded trade program it was suggested that the necessary control of imports be achieved instead by negotiation.

The committee recommended also that all aspects of farm policy, especially price policy, be studied, so that changes in the farm program could be enacted in the interest of agriculture and the national welfare. This can be accomplished by building upon present programs, the group felt.

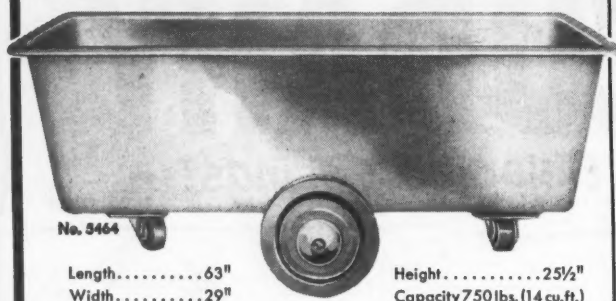
The next meeting of the committee will be held May 25.

Big Beef Eaters

Feeding the armed forces of the United States will probably cost a little less in 1953 than in 1952, largely because of lower beef prices. Beef is a big item in the service diets; over the past five years military consumption has been at the rate of 174 lbs. per capita. Annual consumption of pork has been 130 lbs. per capita; veal, 21 lbs.; lamb, 3 lbs.; chicken, 35 lbs. and turkey, 11 lbs.

Britain may get no Australian beef after 1959 and lamb and mutton exports from Australia may end in ten years unless production is increased.

WEAR-EVER *Aluminum* TRUCKS



These meat trucks feature strong, sanitary construction. Open bead can't hold food or dirt. Welded construction eliminates seams and crevices—makes cleaning easy. Understructure is attached to truck body by continuous weld. No seams or cracks.

Truck is light-to-handle—makes it a favorite with employees. Body is made of an extra-tough aluminum alloy that resists denting and gouging. Each corner is reinforced with a special aluminum casting welded in place. Trucks stay new looking, last longer, cut replacement costs.

Wheels have Zerk-type fittings that provide lubrication inside bearings and Neo-tread tires which are unaffected by fats and oils. Ask for representative to call or send for catalog.

A complete line for meat packers, canners and sausage manufacturers, including



KETTLES



DRUMS



TUBS



TRUCKS



PANS



CONTAINERS



WRITE TODAY TO:

THE ALUMINUM COOKING UTENSIL COMPANY, 404 WEAR-EVER BLDG., NEW KENSINGTON, PA.

☐ Send me your catalog

☐ Have representative see me regarding your trucks

NAME.....

TITLE.....

Fill in, clip to your letterhead and mail

Meat Board's New TV Program Benefits Meat Dealers, Homemakers

Excellent cooperation on the part of all agencies involved has been manifested in a new nationwide educational meat program. It is being conducted by the National Live Stock and Meat Board on television and through daily newspapers in cities across the country. Seven cities, in which there are 3,200,000 TV sets, have been covered to date in this meat promotion, including St. Louis and Kansas City, Mo.; Cincinnati and Columbus, Ohio; Louisville, Ky.; Chicago, and Atlanta, Ga. This program will continue until late in May.

A total of 2,315 men of the meat trade have attended the four-day meetings held for retailers. They were given a preview of the meat programs to be presented by the men of the Board's meat merchandising staff. They were told how they could assist in this meat promotion and profit from it. Many of these retailers have set up displays in their markets featuring the cuts demonstrated on television, and have reported increased sales.

These televised lecture-demonstrations have stressed a wide variety of practical information about meat. In beef, for example, the Board specialists have illustrated the use of a boneless stew as a substitute for round steak in making ground beef, have shown how to get two meals for a family of four from a chuck pot-roast, also how flank steak fillets afford a practical method for securing greater variety in the use of flank steak.

Another phase of the program emphasizes the advantages of cooking all meats at a low heat in the interests of saving meat and of securing more tender, more juicy and more palatable meat dishes. Correct carving methods for beef, pork and lamb cuts are also featured.

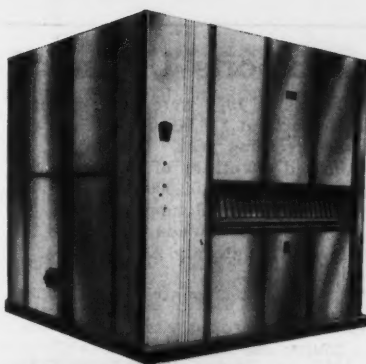
Cooperating in each city is a leading daily paper which carries illustrated articles covering the subject matter presented on television.

Oil Chemists Announce Annual Meeting Plans

The forty-fourth annual meeting of the American Oil Chemists' Society will be held in New Orleans at the Roosevelt hotel, May 4 to 6.

Annual reports by officers and committee chairmen lead off the meeting on Monday. Social events include a mixer on Sunday evening; the Past Presidents' dinner on Monday; golf tournament and dinner dance on Tuesday, and an awards luncheon Wednesday. A total of 28 technical papers will be presented, several of interest to the meat packing and rendering industries.

At least one of the technical articles published in the April issue of the association's Journal concerns the industry. The title is "Stream Stripping of Lard" by I. W. Wolf and J. H. Rush-ton, Illinois Institute of Technology.



CHECK THESE SPECIAL FEATURES

- All-steel and Aluminum Construction
- Thermostatic Heat Control
- Safety Burners
- Rustproof, Acid-proof Interiors
- Stabilized Shelves
- Simplified, Easy Cleaning
- Reduced Operating Costs
- Reduced Loaf Shrinkage



... no more cracked or burned loaves!

Specify Advance Ovens and watch your loaf business profits grow. Efficient automatic controls, safety burners, and thermostatic heat controls assure superior products of finer appearance and flavor. Ruggedly constructed and oven-gineered for years of trouble-free service. Available in a variety of models and capacities... porcelain, aluminum, or stainless steel exteriors. Install Advance and get the best. Write today for details.



ADVANCE DIP TANKS...

gives loaves that rich, tasty, sales-producing crust. Economical, simple to use, easy to clean. Automatic heat control prevents smoking of shortening. Capacity, 9 to 12 loaves per dip. May also be used for paraffin and gelatin dips, browning hams and other products.

Write for details.

OVEN COMPANY

So. 10th Street, St. Louis 3, Missouri

Fort Engineering & Sales, Ltd., 1971 Tansley, Montreal, Canada

FAST... EFFICIENT materials-handling

with  casters

There's a COLSON Caster designed to meet every industrial materials-handling requirement—*exactly*. Old, bumpy hard-to-handle equipment can be restored to its original efficiency quickly and economically with COLSON Casters. Other COLSON materials-handling equipment includes hand trucks, barrel and drum trucks, platform trucks and lift-jack systems. Write us or consult the yellow pages (under "Casters" or "Trucks, industrial") for the COLSON office near you.



Model 3 427 45
for medium weight
industrial equipment

Model 5 807 15
for heavy duty industrial work
capacity 800 lbs. per caster

Model 6 807 65
made of heavy duty steel
for extra heavy service
practically indestructible

Write for new catalog "COLSON Trucks and Casters"

THE COLSON CORPORATION

ELYRIA, OHIO

CASTERS • LIFT-JACK SYSTEMS • INDUSTRIAL TRUCKS

Meat Imports Down, Exports Up in '52

Total meat imports into the United States in 1952 were down about 7 per cent from the volume in 1951 while exports at 118,000,000 lbs. showed an increase of about 15 per cent over the preceding year.

Beef and veal imports, including estimated quantities of boneless beef, totaled 280,071,900 lbs. in 1952 compared with 319,109,000 lbs. in 1951. Mexico, Argentina and New Zealand were the principal suppliers with 68,991,000, 107,367,000 and 58,807,000 lbs., respectively. Canada, which sold the U. S. 91,613,000 lbs. of beef and veal in 1951, sent only 2,027,000 lbs. in 1952 because of the closing of the border.

Imports of pork into the United States in 1952 amounted to 62,010,000 lbs. against 48,953,000 lbs. in the preceding year. Canada with 18,515,000 lbs., the Netherlands with 20,252,000 lbs., Poland with 9,336,000 lbs. and Denmark with 8,861,000 lbs. were the principal sources.

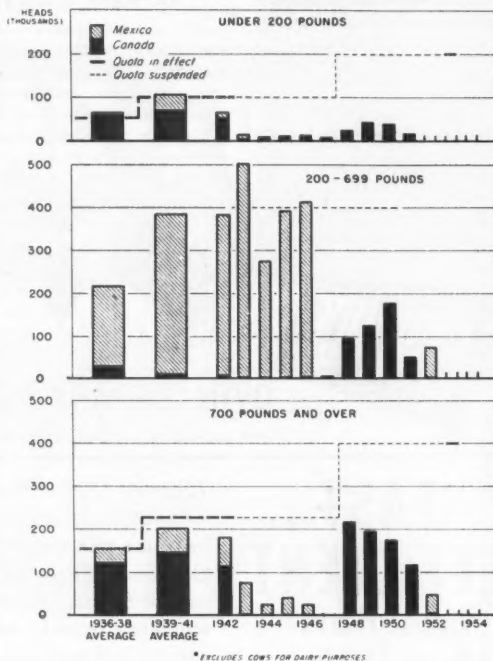
Mutton and lamb imports in 1952 totaled 6,156,000 lbs. compared with 6,736,000 lbs. in 1951.

Excluding cows for dairy purposes, imports of dutiable cattle from Canada in 1952 were 5,926 head against 184,167 head in 1951. Resumption of imports from Mexico during the last four months of 1951 resulted in the inshipment of 124,898 head of dutiable cattle, less dairy cows.

Both Canada and Mexico are now free to ship livestock and meat into the United States; however, beginning April 1, cattle imports came under quota control with higher tariff rates imposed if shipments exceed the quotas.

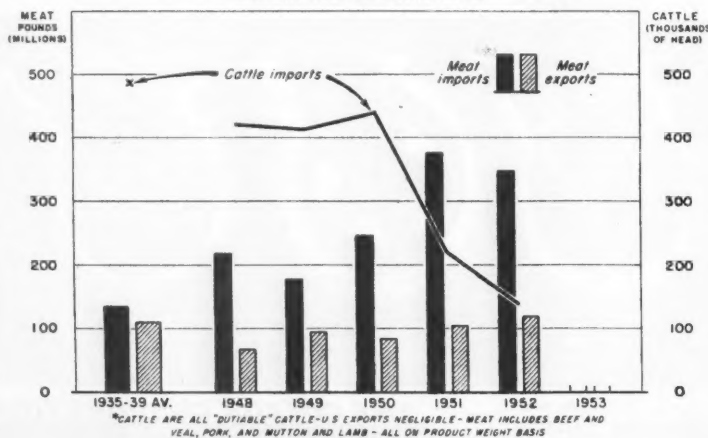
Exports of meat from the United States in 1952 amounted to 117,995,000 lbs. and included 14,734,000 lbs. of beef and veal and 96,755,000 lbs. of pork.

U. S. IMPORTS OF DUTIABLE LIVE CATTLE* FROM CANADA AND MEXICO
AVERAGE 1936-38 AND 1939-41, ANNUAL 1942-1952



*EXCLUDES COWS FOR DAIRY PURPOSES

CATTLE AND MEAT*: UNITED STATES FOREIGN TRADE
AVERAGE 1935-39 AND 1948-52



*CATTLE ARE ALL "DUTIABLE" CATTLE—U. S. EXPORTS NEGLIGIBLE—MEAT INCLUDES BEEF AND VEAL, PORK, AND MUTTON AND LAMB—ALL ON PRODUCT WEIGHT BASIS

BOOK REVIEW

Man's Foods by Lloyd B. Jensen. The Garrard Press, Champaign, Ill. Price \$4.50.

While not a "useful" book for meat packers, food processors or their scientific technicians, this new work by the chief bacteriologist of Swift & Company should seize the interest and the imagination of anyone engaged in food production or processing who wants to know more about foods and their present and past relationships to man's cultures and his physical evolution.

Written with "a view of indicating a vast and still relatively unexplored field for those interested in the prehistory and history of many foods that have affected man's organic and social evolution," the author discusses first the long, obscure period during which Java man, Peking man, the Neanderthals, the Cromagnons, Asturias and others existed as gatherers of plant, animal and marine foods.

The second section covers in six chapters the "food producing times" with agriculture appearing in the Near East sometime between 8,000 and 7,000 B.C. and developing in the well-watered highlands of the Indus, Tigris-Euphrates and Nile. During this "Neolithic revolution" there became available to man the cereals, dairy foods, beef, pork and mutton, fruits and vegetables, edible oils and spices. The history and development of some of the major food groups—cereals, foods of orchards and gardens and domesticated animals and proteins—are covered in this section. The author also traces the spread of food production to Europe and its manifestations in the cultures of Crete, Greece, Rome, the British Isles and the North-Central area.

In the third section—"Foods, Environment and Man's Nutrition"—Jensen discusses some of the social aspects of nutrition; the early preparation of foods (use of fire, pots and pans, effects of cookery, salting and preserving); nutrition and bodily changes in head shape, teeth and jaws, stature; climatic stress and nutrition.

While the text is factual, and is supported by hundreds of references to authoritative sources, the style is readable and marked by refreshing flashes of humor. The scope of the book is vast and the author shows unusual knowledge and ability to relate anthropology, archaeology, paleontology, biology, nutrition, history and other sciences and arts.

VE Quarantine Actions

The USDA announced that federal quarantines for vesicular exanthema have been lifted from Maricopa county in Arizona and Bay county in Florida. Restrictions have been imposed in Cape May county in New Jersey and Macomb county in Michigan. Arizona and Florida are no longer affected by federal quarantine for VE.

Research Conference

(Continued from page 15)

to be modified to function with soft fats for lard production and has a high initial equipment cost.

NEW DEVELOPMENTS IN CANNING by C. A. Greenleaf, National Cannery Association.

Some of the most important recent developments in canning have resulted from efforts either to use heat in a more selective way, thus reducing its cooking effect on food, or to achieve sterilization partly or wholly by methods not based on heat. Under the first category are cited electrical heating, agitating processes, and presterilization.

Heatless or partly heatless methods that have been proposed and investigated are the use of antibiotics, and ionizing radiations. An incentive to development or investigation of all these is avoidance of excessive cooking effect of heat, which sometimes occurs in canning by conventional methods.

All new techniques strive to get the right amount of heat at the right place for the right length of time. While not providing a practical application, research tends to show meat as a logical product to be processed by dielectric heating. Antibiotics and radiation are still in the experimental stage.

NEW DEVELOPMENTS IN PACKINGHOUSE WASTE TREATMENT by George J. Schroepfer, University of Minnesota.

The conventional methods of packinghouse waste treatment have generally been of the aerobic biological type. A new method of treating such wastes involving anaerobic decomposition has been developed. Pilot plant investigations have been under way for the past three years.

This paper discusses the preliminary tests with an evaluation of results. Certain special investigations preparatory to the actual research tests are summarized. Finally, data on the research test program now under way are presented. These data indicate that while the process appears to be "workable" at this stage, a large number of influencing factors require investigation to furnish information on their relative effect and to increase the overall economy of the process.

Tests in general showed a high percentage of BOD removal, volatile solids and suspended solids. Ways of freeing the solids and removing them have been devised. Loadings have been increased to .20 lbs. of BOD per cubic foot of digestion tank per day, with no loss in efficiency. The system appears to be able to withstand periods of no feed or reduced feed.

ESTERIFIED AND INTERESTERIFIED FATS by A. E. Bailey, The HumKo Company, Memphis, Tenn.

Of various esterification and interesterification processes for edible fats, the one of much the greatest present interest is single or liquid-phase interesterification for the production of

improved lard shortenings. Although the process is relatively old, it has attained commercial significance only within recent years, with the development of easier and simpler methods for carrying out the reaction, and the availability of effective anti-oxidants for lard.

Interesterification is a shuffling process, which, while not changing the basic components of the fats, does change such characteristics as melting point. In the case of lard interesterification the texture and baking characteristics are improved.

BETTER UTILIZATION OF ANIMAL FATS by Waldo C. Ault, Eastern Research Laboratory, Philadelphia.

The economic and technological background of the animal fat industry was briefly presented. The dire price conditions prevailing in the industry appear to account for the present widespread interest and desire to do something about the situation.

Examples were cited to show that research offers considerable promise for eventually improving the present unhappy status of animal fats. On the other hand, it must be borne in mind that just as a considerable span of years was required to develop products responsible for the present competition for animal fats, the answers obtainable by research will require considerable time.



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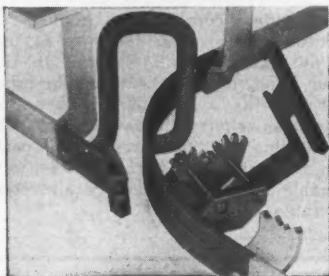
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Steers on High Fat Diet Require Less Feed

Experiments conducted N. B. Willey, J. K. Riggs, R. W. Colby, O. D. Butler, Jr., and R. Reiser at Texas Agricultural Experiment Station showed that steers fed high levels of fat required about 100 lbs. less feed per 100 lbs. of gain than did steers fed low levels of fat.

Although there were no great differences in the average weights of the 9, 10 and 11 rib cuts of the steer fed the different levels of fat and energy in their rations, the rib cuts of steers fed high fat rations contained a lower per cent of fat and a higher per cent of lean. The fat content of the eye muscles of steers fed high fat rations was lower than that from steers fed low fat rations. Carcasses from the steers fed low fat rations had lighter, more desirable colored rib eyes. This was probably due to the higher degree of marbling in the carcasses of the steers fed the low fat rations. This higher degree of marbling did not show up in the carcass grades.

Blood plasma of the steers fed the high fat rations contained a higher level of Vitamin A and about twice as high a level of carotene. The blood fat level of these same steers was about three times that found in the steers fed low fat rations. Body fat of steers fed the high fat rations tended to be more firm than body fat from the steers fed the low fat rations.

Bill Would Allow FSA to Rule on Pesticide Use

A bill which would amend the Food, Drug and Cosmetic Act by authorizing the Federal Security Administrator to rule on the safety of new pesticides prior to use in food products has been introduced into the house. HR 42 77 would permit the administrator to draw up regulations setting tolerance for poisonous or deleterious pesticides. He would also have the power to exempt pesticides from the tolerances when there is no question of danger to public health.

AMI Beef Promotion

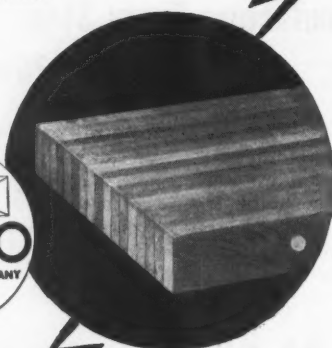
The American Meat Institute is distributing a large volume of publicity, clipsheets, pictures, etc., designed to promote public appreciation of beef. The material stresses the fact that beef is an excellent buy.

It is being sent to food editors and writers so that they may have readily at hand a stock of stories which they may use and also which provide ideas they may develop themselves. The stories deal with everything from roast beef and steak to roast beef hash.

Asks Small Business Agency

Senator Thyne, chairman of the Senate small business committee, has introduced a bill to create a Small Business Administration. He claims the proposal has administration backing.

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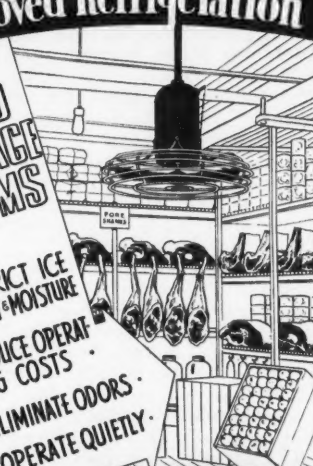
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Meat Production Down 4% From Week Previous, But 6% Above Year Earlier

TOTAL MEAT production under federal inspection for the week ended April 4 decreased 4 per cent from the week before, a U. S. Department of Agriculture report revealed. The week's output dropped to 326,000,000 lbs. from

Cattle slaughter declined to 278,000 animals from 281,000 the previous week, but was sharply above the 219,000-head kill of the same week last year. A preliminary estimate on the output of beef indicated no decrease from the

Hog slaughter fell to 1,097,000 head as against 1,181,000 the week before and 1,272,000 a year ago. Production of pork totaled about 143,700,000 lbs. compared with 154,700,000 lbs. the previous week and 164,100,000 lbs. a year ago. Output of lamb dropped to 36,200,000 lbs. from 399,000,000 lbs. the preceding week and 47,400,000 lbs. last year.

Slaughter of sheep and lambs, in a sizeable decrease, numbered 266,000 head against the previous week's 284,000 head kill, but still numbered considerably more than the 226,000 butchered a year ago. Production of lamb and mutton was 13,000,000, 13,900,000 and 11,300,000 lbs. for the three periods, respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended April 4, 1953, with comparisons

| Week ended | Number | Beef Prod. mil. lb. | Number | Veal Prod. mil. lb. | Number | Pork (excl. lard) Prod. mil. lb. | Number | Lamb and Mutton Prod. mil. lb. | Total Meat Prod. mil. lb. |
|---------------------|--------|---------------------|--------|---------------------|--------|----------------------------------|--------|--------------------------------|---------------------------|
| April 4, 1953..... | 1,000 | 278 | 128 | 13.1 | 1,097 | 143.7 | 266 | 13.0 | 326 |
| March 28, 1953..... | 281 | 155.7 | 130 | 13.3 | 1,181 | 154.7 | 284 | 13.9 | 338 |
| April 5, 1952..... | 219 | 122.6 | 97 | 9.3 | 1,272 | 164.1 | 226 | 11.3 | 307 |

AVERAGE WEIGHTS (LBS.)

| Week Ended | Cattle Live | Cattle Dressed | Calves Live | Calves Dressed | Hogs Live | Hogs Dressed | Sheep and Lambs Live | Sheep and Lambs Dressed | LARD PROD. Per 100 lbs. | Total mil. lbs. |
|---------------------|-------------|----------------|-------------|----------------|-----------|--------------|----------------------|-------------------------|-------------------------|-----------------|
| April 4, 1953..... | 1,000 | 560 | 180 | 102 | 234 | 134 | 104 | 49 | 14.1 | 36.2 |
| March 28, 1953..... | 1,000 | 554 | 180 | 102 | 234 | 131 | 104* | 49 | 14.1 | 39.0 |
| April 5, 1952..... | 1,007 | 560 | 171 | 96 | 236 | 129 | 105 | 50 | 15.8 | 47.4 |

338,000,000 lbs. the previous week, but amounted to a 6 per cent increase over the corresponding period a year ago, which was 307,000,000 lbs.

Packers found reduced supplies of all classes of livestock for slaughter, although actual output of all kinds of meats did not indicate declines from the preceding week. Cattle slaughter dropped slightly, but beef showed no actual decrease. Slaughter and meat production of all other animals decreased in varying amounts.

previous week's advance estimate of 155,700,000 lbs. Final tabulations could change either or both of these figures. Last year's beef output was 122,600,000 lbs. for the same week.

Slaughter of calves numbered 128,000 head, or 2,000 less than the previous week, but decidedly more than the 97,000 butchered a year ago. As meat, the week's calf kill amounted to 13,100,000 lbs. compared with 13,300,000 lbs. the preceding week and 9,300,000 lbs. last year.

February Meat Output Below December; 2% Under 1952

Commercial meat production in the United States in February 1953, totaled 1,747,000,000 lbs., the Bureau of Agricultural Economics has reported. This was a 17 per cent reduction from January output of 2,117,000,000 lbs., and 2 per cent less than the 1,784,000,000 lbs. turned out in February, 1952.

Of the February, 1953 total 850,000,000 lbs. were beef, compared with 928,000,000 lbs. produced the month before and 721,000,000 lbs. in February, last year. Production of veal in February dropped to 81,000,000 lbs. from 92,000,000 lbs. in January, but was more than the 66,000,000 lbs. turned out a year before.

February output of pork decreased to 750,000,000 lbs. as against 1,030,000,000 lbs. in January and 945,000,000 lbs. in February, 1952. Lamb and mutton production dropped 57,000,000 lbs. from 67,000,000 lbs. in January but was more than the 52,000,000 lbs. in February last year. Lard production of 190,000,000 lbs. was smaller than either the 270,000,000 lbs. in January and 287,000,000 lbs. in February, 1952.

The three states registering the largest cattle kills in February were California, Illinois and Iowa with 154,000, 147,000 and 134,000, respectively. Wisconsin led in calf slaughter with 105,000, followed by New York with 80,000 and Texas and Pennsylvania each with 59,000. Iowa hog slaughter of 889,000 animals topped the list, followed by 555,000 in Illinois and 435,000 in Minnesota. In sheep slaughter, California led with 145,000, followed by 138,000 in Iowa and 112,000 in Nebraska.

HIGHER PORK PRICES FAIL TO OFFSET LIVE COSTS

(Chicago costs and credits, first two days of week)

Hogs lost more in cutting value as higher price quotations on some of the more popular pork cuts failed to offset rising live costs the past week. This was most evident in the two heavier classes which advanced more sharply in price than light hogs.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

| —180-220 lbs.— | | | | | —220-240 lbs.— | | | | | —240-270 lbs.— | | | | |
|-------------------------------------|---------------|----------------|----------------|----------------|----------------|----------------|----------------|----------------|----------------|----------------|----------------|----------------|----------------|----------------|
| Pct. live wt. | Price per lb. | Per cwt. alive | Per cwt. yield | Value | Pct. live wt. | Price per lb. | Per cwt. alive | Per cwt. yield | Value | Pct. live wt. | Price per lb. | Per cwt. alive | Per cwt. yield | Value |
| Skinned hams..... | 12.6 | 51.0 | \$ 6.43 | \$ 9.23 | 12.6 | 50.6 | \$ 6.38 | \$ 8.95 | 12.9 | 50.2 | \$ 6.48 | \$ 9.08 | | |
| Picnics..... | 5.6 | 30.2 | 1.69 | 2.44 | 5.5 | 29.2 | 1.61 | 2.24 | 5.3 | 29.7 | 1.57 | 2.20 | | |
| Boston butts..... | 4.2 | 40.0 | 1.68 | 2.43 | 4.1 | 40.0 | 1.64 | 2.31 | 4.1 | 40.0 | 1.64 | 2.28 | | |
| Loins (blade in)..... | 10.1 | 43.0 | 4.34 | 6.27 | 9.8 | 43.0 | 4.21 | 5.97 | 9.6 | 32.2 | 4.14 | 5.78 | | |
| Lean cuts..... | | | \$14.14 | \$20.40 | | | \$13.84 | \$19.47 | | | \$13.83 | \$19.34 | | |
| Bellies, S. P..... | 11.0 | 36.2 | 3.98 | 5.76 | 9.5 | 35.6 | 3.38 | 4.81 | 3.9 | 32.8 | 1.28 | 1.80 | | |
| Bellies, D. S..... | | | | | 2.1 | 24.0 | .50 | .72 | 8.6 | 24.0 | 2.06 | 2.87 | | |
| Fat backs..... | | | | | 3.2 | 8.5 | .27 | .38 | 4.6 | 9.4 | .43 | .60 | | |
| Plates and jowls..... | 2.9 | 10.6 | .31 | .45 | 3.9 | 10.6 | .32 | .45 | 3.4 | 10.6 | .36 | .51 | | |
| Raw leaf..... | 2.3 | 8.9 | .21 | .29 | 2.2 | 8.9 | .20 | .28 | 2.2 | 8.9 | .20 | .28 | | |
| P.S. lard, rend. wt..... | 13.9 | 8.9 | 1.24 | 1.77 | 12.3 | 8.9 | 1.11 | 1.56 | 10.4 | 8.9 | .94 | 1.31 | | |
| Fat cuts and lard..... | | | \$ 5.74 | \$ 8.24 | | | \$ 5.78 | \$ 8.20 | | | \$ 5.27 | \$ 7.37 | | |
| Spareribs..... | 1.6 | 38.0 | .61 | .87 | 1.6 | 31.1 | .50 | .72 | 1.6 | 21.0 | .34 | .46 | | |
| Regular trimmings..... | 3.3 | 20.7 | .68 | .97 | 3.1 | 20.7 | .64 | .87 | 2.9 | 20.7 | .60 | .85 | | |
| Feet, tails, etc..... | 2.0 | 8.5 | .17 | .25 | 2.0 | 8.5 | .17 | .24 | 2.0 | 8.5 | .17 | .24 | | |
| Offal & miscel..... | | | .55 | .80 | | | .55 | .79 | | | .55 | .78 | | |
| TOTAL YIELD & VALUE..... | 69.5 | \$21.89 | \$31.53 | 71.0 | \$21.48 | \$30.29 | 71.5 | \$20.76 | \$29.01 | | | | | |
| Cost of hogs..... | | \$21.25 | Per cwt. alive | \$21.38 | Per cwt. alive | | \$21.38 | Per cwt. alive | \$21.38 | Per cwt. alive | | | | |
| Condemnation loss..... | | .10 | fin. yield | .10 | fin. yield | | .10 | fin. yield | .10 | fin. yield | | | | |
| Handling and overhead..... | | 1.40 | | 1.21 | | | 1.09 | | | | | | | |
| TOTAL COST PER CWT..... | 22.75 | \$32.73 | \$22.69 | \$31.95 | \$22.57 | \$31.57 | \$22.57 | \$31.57 | \$22.57 | \$31.57 | \$22.57 | \$31.57 | \$22.57 | \$31.57 |
| TOTAL VALUE..... | 21.89 | \$31.53 | \$21.48 | \$30.29 | \$20.76 | \$29.01 | \$20.76 | \$29.01 | \$20.76 | \$29.01 | \$20.76 | \$29.01 | \$20.76 | \$29.01 |
| Cutting margin..... | | -.86 | | -.86 | | -.86 | | -.86 | | -.86 | | -.86 | | -.86 |
| Margin last week..... | | -.63 | | -.63 | | -.63 | | -.63 | | -.63 | | -.63 | | -.63 |

COLD STORAGE HOLDINGS IN CANADA

Cold storage holdings in Canada on March 1, 1953, with comparisons, as reported to THE NATIONAL PROVISIONER, first three columns in 1,000 lbs.:

| Commodity | Mar. 1 1953* | Feb. 1 1953† | Mar. 1 1952 | 5-yr. Av. Mar. 1 |
|----------------------------|--------------|--------------|-------------|------------------|
| Beef, frozen..... | 30,524 | 25,033 | 12,290 | 16,015,000 |
| Veal, frozen..... | 1,533 | 2,349 | 1,842 | 2,178,000 |
| Pork, frozen..... | 48,786 | 47,635 | 40,244 | 28,554,400 |
| Mutton & Lamb, frozen..... | 2,761 | 3,676 | 2,671 | 3,632,800 |

*Preliminary. †Revised.

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WHOLESALE FRESH MEATS CARCASS BEEF

| | |
|-----------------|---------------|
| Native steers | April 7, 1953 |
| Prime, 600/800 | 38½ |
| Choice, 500/700 | 36 @ 39½ |
| Choice, 700/800 | 35½ @ 38 |
| Good, 700/800 | 33½ |
| Commercial cows | 27 |
| Can. & cut. | 26 @ 26½ |
| Bulls | 28½ @ 29 |

STEER BEEF CUTS*

| | |
|-------------------|-------------|
| Prime: | |
| Hindquarter | 51.0 @ 52.0 |
| Forequarter | 27.0 @ 28.0 |
| Round | 44.0 @ 46.0 |
| Trimmed full loin | 81.0 @ 82.0 |
| Regular chuck | 30.0 @ 32.0 |
| Foreshank | 18.0 @ 20.0 |
| Brisket | 21.0 @ 23.0 |
| Rib | 55.0 @ 56.0 |
| Short plate | 9.0 @ 10.0 |
| Flanks (rough) | 9.0 @ 10.0 |
| Choice: | |
| Hindquarter | 44.0 @ 46.0 |
| Forequarter | 27.0 @ 28.0 |
| Round | 43.0 @ 45.0 |
| Trimmed full loin | 63.0 @ 66.0 |
| Regular chuck | 30.0 @ 32.0 |
| Foreshank | 18.0 @ 20.0 |
| Brisket | 21.0 @ 23.0 |
| Rib | 44.0 @ 45.0 |
| Short plate | 9.0 @ 10.0 |
| Flanks (rough) | 9.0 @ 10.0 |
| Good: | |
| Round | 42.0 @ 44.0 |
| Regular chuck | 30.0 @ 32.0 |
| Brisket | 21.0 @ 23.0 |
| Rib | 39.0 @ 42.0 |
| Loins | 55.0 @ 60.0 |

BEEF PRODUCTS

| | |
|------------------|---------|
| Tongues, No. 1 | 31 @ 32 |
| Brains | 13 7½ |
| Hearts | 13 |
| Livers, selected | 45 @ 46 |
| Livers, regular | 32 @ 33 |
| Tripe, scalded | 5½ |
| Tripe, cooked | 6 |
| Lips, scalded | 6 |
| Lips, unscalded | 5 |
| Lungs | 4½ |
| Melts | 4½ |
| Udders | 4½ |

BEEF HAM SETS

| | |
|----------|-----|
| Knuckles | 44½ |
| Insides | 44½ |
| Outsides | 41 |

FANCY MEATS

(l.c.l. prices)

| | |
|----------------------------|---------|
| Beef tongues, corned | 35 @ 36 |
| Veal breads, under 12 oz. | 67 |
| 12 oz. up | 74 @ 78 |
| Calf tongues, under 1½ lb. | 26 @ 27 |
| 1½ lb. up | 32 |
| Ox tails, under ¾ lb. | 14.00 |
| Over ¾ lb. | 14.00 |

WHOLESALE SMOKED MEATS

| | |
|--|----------|
| Hams, skinned, 14/16 lbs., wrapped | 55 @ 60 |
| Hams, skinned, 14/16 lbs., ready-to-eat, wrapped | 58 @ 63½ |
| Hams, skinned, 16/18 lbs., wrapped | 54 @ 58½ |
| Hams, skinned, 16/18 lbs., ready-to-eat, wrapped | 56½ @ 64 |
| Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped | 48 @ 54 |
| Bacon, fancy square cut, seedless, 12/14 lbs., wrapped | 43 @ 47 |
| Bacon, No. 1 sliced, 1-lb. open-faced layers | 54 @ 62 |

VEAL—SKIN OFF*

Carcass (l.c.l. prices)

| | |
|----------------------|-----------------|
| Prime, 80/110 | \$42.00 @ 44.00 |
| Prime, 110/150 | 42.00 @ 44.00 |
| Choice, 80/110 | 38.00 @ 41.00 |
| Choice, 110/150 | 38.00 @ 41.00 |
| Good, 50/80 | 30.00 @ 34.00 |
| Good, 80/110 | 34.00 @ 38.00 |
| Good, 110/150 | 34.00 @ 38.00 |
| Commercial, all wts. | 25.00 @ 30.00 |

CARCASS LAMBS*

(l.c.l. prices)

| | |
|-------------------|-----------------|
| Prime, 30/50 | \$41.00 @ 45.00 |
| Choice, 30/50 | 41.00 @ 45.00 |
| Choice, 50/60 | 39.00 @ 42.00 |
| Good, all weights | 37.00 @ 43.00 |

CARCASS MUTTON*

(l.c.l. prices)

| | |
|------------------|-------------|
| Choice, 70/down | None quoted |
| Good, 70/down | None quoted |
| Utility, 70/down | None quoted |

*April 9 prices.

SAUSAGE MATERIALS—FRESH

| | |
|-----------------------------------|----------|
| Pork trim., reg. 40%, bbls. | 20 |
| Pork trim., guar. 50% lean, bbls. | 23 |
| Pork trim., 80% lean, bbls. | 43 @ 43½ |
| Pork trim., 90% lean, bbls. | 50 @ 52 |
| Pork cheek meat, trmd., bbls. | 23 |
| Bull meat, bon'ls, bbls. | 37½ @ 38 |
| C.C. cow meat, bbls. | 35 @ 35½ |
| Beef trimmings, bbls. | 27½ @ 28 |
| Bon'ls chucks, bbls. | 37 @ 38 |
| Beef cheek meat, trmd., bbls. | 24 |
| Beef head meat, bbls. | 22 |
| Shank meat, bbls. | 39 |
| Veal trim., bon'ls, bbls. | 31 |

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)

| | |
|------------------------------------|----------|
| Hams, skinned, 10/14 | 52 @ 52½ |
| Hams, skinned, 14/16 | 51½ @ 52 |
| Pork loins, regular | 45 @ 46 |
| 12/down, 100's | 47 @ 48 |
| Pork loin, boneless, 100's | 71 @ 73 |
| Shoulders, skinned, bone-in, 100's | 36 |
| Picnics, 4/6 lbs., loose | 31 @ 31½ |
| Picnics, 6/8 lbs., loose | 30 @ 30½ |
| Boston butts, 4/8 lbs. | 41 @ 42 |
| Tenderloins, fresh, 10's | 90 @ 91 |
| Neck bones, bbls. | 9 @ 10 |
| Livers, bbls. | 19½ @ 20 |
| Brains, 10's | 20 |
| Ears, 30's | 9 |
| Snouts, lean-in, 100's | 9 |
| Feet, s.c., 30's | 6½ @ 6¾ |

SAUSAGE CASINGS

(l.c.l. prices)

(l.c.l. prices quoted to manufacturers of sausage)

| | |
|--------------------------------------|-------------|
| Beef casings: | |
| Domestic rounds, 1½ to 1½ in. | 50 @ 65 |
| Domestic rounds, over 1½ in., 140 | 85 @ 1.05 |
| Export rounds, wide, over 1½ in. | 1.30 @ 1.50 |
| Export rounds, medium, 1½ @ 1½ | 90 @ 1.00 |
| Export rounds, narrow, 1½ in. under | 1.10 @ 1.40 |
| No. 1 weasands, 24 in. up | 12 @ 15 |
| No. 1 weasands, 22 in. up | 9 @ 12 |
| No. 2 weasands | 8 |
| Middles, sewing, 1½ @ 2 in. | 90 @ 1.25 |
| Middles, select, wide, 2 @ 2½ in. | 1.55 @ 1.60 |
| Middles, select, extra, 2½ @ 2½ in. | 1.95 @ 2.10 |
| Middles, select, extra, 2½ in. & up | 2.50 @ 2.75 |
| Beef bungs, export, No. 1 | 15 @ 23 |
| Beef bungs, domestic | 15 @ 17 |
| Dried or salted bladders, per piece: | |
| 12-15 in. wide, flat. | 14 @ 20 |
| 10-12 in. wide, flat. | 9 @ 10 |
| 8-10 in. wide, flat. | 5 @ 9 |
| Pork casings: | |
| Extra narrow, 29 mm. & dn. | 4.00 @ 4.35 |
| Narrow, mediums, 29 @ 32 mm. | 4.00 @ 4.25 |
| Medium, 32 @ 35 mm. | 2.55 @ 2.85 |
| Spec. med., 35 @ 38 mm. | 1.65 @ 1.80 |
| Export bungs, 34 in. cut. | 30 @ 33 |
| Large prime bungs, 34 in. cut | 20 @ 23 |
| Medium prime bungs, 34 in. cut | 14 @ 17 |
| Small prime bungs | 8 @ 11 |
| Middles, per set, cap. off. | 50 @ 60 |

DRY SAUSAGE

(l.c.l. prices)

| | |
|-------------------------|-----------|
| Cervelat, ch. hog bungs | 99 @ 1.01 |
| Thuringer | 45 @ 48 |
| Farmer | 82 @ 84 |
| Hobstetter | 81 @ 84 |
| B. C. Salami | 85 @ 87 |
| Genoa style Salami, ch. | 93 @ 98 |
| Pepperoni | 74 @ 78 |

DOMESTIC SAUSAGE

(L.c.l. prices)

| | | |
|----------------------------|----|-----|
| Pork sausage, hog casings. | 42 | @43 |
| Pork sausage, sheep cas. | 50 | @51 |
| Frankfurters, sheep cas. | 50 | @52 |
| Frankfurters, skinless | 44 | @45 |
| Bologna | 39 | @41 |
| Bologna, artificial cas. | 30 | @38 |
| Smoked liver, hog bungs | 44 | @45 |
| New Eng. lunch, spec. | 08 | @09 |
| Tongue and blood | 48 | @51 |
| Souse | 32 | @33 |
| Polish sausage, fresh | 50 | @55 |
| Polish sausage, smoked | 48 | @49 |

SEEDS AND HERBS

(L.c.l. prices)

| | Whole | Ground for Sau. |
|---------------------|-------|-----------------|
| Caraway seed | 15 | 20 |
| Cominos seed | 21 | 20 |
| Mustard seed, fancy | 23 | .. |
| Yellow American | 15 | .. |
| Oregano | 26 | 33 |
| Coriander, Morocco | .. | .. |
| Natural No. 1 | 11 | 16 |
| Marjoram, French | 34 | 45 |
| Sage, Dalmatian | .. | 65 |
| No. 1 | 52 | .. |

CURING MATERIALS

Owt.

| | |
|---|---------|
| Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo. | \$ 9.39 |
| Saltpeter, n. ton, f.o.b. N.Y. | .. |
| Dbt. refined gran. | 11.25 |
| Small crystals | 14.00 |
| Medium crystals | 15.40 |
| Pure rfd., gran., nitrate of soda | 5.25 |
| Pure rfd., powdered nitrate of soda | 6.25 |
| Salt— | .. |
| Salt, in min. car. of 45,000 lbs., only, paper sacked, f.o.b. Chgo. | .. |
| Granulated | \$22.00 |
| Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chgo. | 25.50 |
| Sugar— | .. |
| Raw, 96 basis, f.o.b. N.Y. | 6.35 |
| Refined standard cane gran., basis | 8.70 |
| Refined standard beet gran., basis | 8.50 |
| Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2% | 8.40 |
| Cerelose dextrose, per cwt. | 7.76 |
| L.O.L. ex-warehouse, Chgo. | 7.76 |
| C/L Del. Chgo. | 7.68 |

SPICES

(Basis Chgo., orig. bbls., bags, bales)

| | Whole | Ground |
|----------------------|-------|--------|
| Allspice, prime | 30 | 40 |
| Refined | 38 | 42 |
| Chili powder | .. | 47 |
| Chili Pepper | .. | 47 |
| Cloves, Zanzibar | 1.75 | 1.90 |
| Ginger, Jam., unbl. | 22 | 32 |
| Ginger, African | 20 | 26 |
| Mace, fancy, Banda | .. | .. |
| East Indies | 1.35 | .. |
| West Indies | 1.31 | .. |
| Mustard flour, fancy | .. | 37 |
| No. 1 | .. | 33 |
| West India Nutmeg | .. | 42 |
| Paprika, Spanish | .. | 51 |
| Pepper, Cayenne | .. | 58 |
| Red, No. 1 | .. | 54 |
| Pepper, Packers | 1.79 | 2.12 |
| Pepper, white | 1.75 | 1.85 |
| Malabar | 1.75 | 1.85 |
| Black Lampoon | 1.75 | 1.85 |

PACIFIC COAST WHOLESALE MEAT PRICES

| | Los Angeles Apr. 7 | San Francisco Apr. 7 | No. Portland Apr. 7 |
|--|-----------------------|-------------------------|------------------------|
| FRESH BEEF (Carcass): | | | |
| STEER: | | | |
| Choice: | | | |
| 500-600 lbs. | \$37.00@39.00 | \$40.00@42.00 | \$37.00@38.00 |
| 600-700 lbs. | 36.00@37.00 | 38.00@40.00 | 37.00@38.00 |
| Good: | | | |
| 500-600 lbs. | 35.00@37.00 | 38.00@39.00 | 37.00@39.00 |
| 600-700 lbs. | 33.00@35.00 | 36.00@38.00 | 36.00@38.00 |
| Commercial: | | | |
| 350-500 lbs. | 33.00@35.00 | 34.00@36.00 | 33.00@36.00 |
| COW: | | | |
| Commercial, all wts. | 28.00@31.00 | 32.00@36.00 | 28.00@33.00 |
| Utility, all wts. | 27.00@29.00 | 28.00@32.00 | 27.00@31.00 |
| FRESH CALF: | | | |
| Choice: | (Skin-Off) | (Skin-Off) | (Skin-Off) |
| 200 lbs. down | 43.00@45.00 | None quoted | 46.00@51.00 |
| Good: | | | |
| 200 lbs. down | 40.00@43.00 | None quoted | 45.00@50.00 |
| FRESH LAMB (Carcass) | | | |
| Prime: | | Spring Lamb | |
| 30-40 lbs. | 46.00@48.00 | None quoted | None quoted |
| 40-50 lbs. | 44.00@46.00 | 46.00@48.00 | 43.00@45.00 |
| Choice: | | | |
| 30-40 lbs. | 46.00@48.00 | None quoted | None quoted |
| 40-50 lbs. | 44.00@46.00 | 46.00@48.00 | 43.00@45.00 |
| Good, all wts. | 42.00@44.00 | 42.00@44.00 | 40.00@44.00 |
| MUTTON (EWE): | | | |
| Choice, 70 lbs. down | 23.00@25.00 | None quoted | 21.00@24.00 |
| Good, 70 lbs. down | 23.00@25.00 | None quoted | 21.00@24.00 |
| FRESH PORK CARCASSES (Packer Style) | | | |
| 80-120 lbs. | None quoted | 34.00@36.00 | None quoted |
| 120-160 lbs. | 33.50@35.00 | 33.00@35.00 | 33.50@34.50 |
| FRESH PORK CUTS No. 1: | | | |
| LOINS: | | | |
| 8-10 lbs. | 48.00@50.00 | 50.00@53.00 | 50.00@55.00 |
| 10-12 lbs. | 48.00@50.00 | 49.00@51.00 | 50.00@55.00 |
| 12-16 lbs. | 48.00@50.00 | 48.00@49.00 | 49.00@53.00 |
| PICNICS: | | | |
| 4-8 lbs. | 36.00@40.00 | 39.00@41.00 | 37.00@40.00 |
| PORK CUTS No. 1: (Smoked) | | | |
| HAM, Skinned: | | | |
| 12-16 lbs. | 58.00@66.00 | 60.00@62.00 | 59.00@64.00 |
| 16-18 lbs. | 57.00@64.00 | 59.00@62.00 | 58.00@63.00 |
| BACON, "Dry Cure" No. 1: | | | |
| 6-8 lbs. | 48.00@57.00 | 55.00@58.00 | 53.00@57.00 |
| 8-10 lbs. | 45.00@54.00 | 52.00@55.00 | 51.00@56.00 |
| 10-12 lbs. | 45.00@54.00 | 48.00@54.00 | 49.00@54.00 |
| LARD, Refined: | | | |
| 1-lb. cartons | 14.50@15.50 | 14.50@16.00 | 14.00@16.00 |
| 50-lb. cartons and cans | 13.50@14.50 | 12.50@14.50 | None quoted |
| Tierces | 13.00@14.00 | 12.00@13.50 | 11.50@15.00 |

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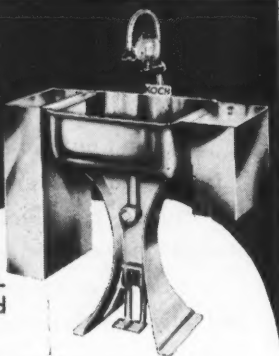
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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

| F.O.B. CHICAGO CHICAGO BASIS | | BELLIES (Square Cut) | |
|---------------------------------|-----------------|-------------------------|-------------------|
| WEDNESDAY, APRIL 8, 1953 | | Green | Cured |
| REGULAR HAMS | | 6-8 37½ | 38n |
| 8-10 49¾n | Fresh or F.F.A. | 8-10 36¾ @37 | 38n @38½n |
| 10-12 49¾n | Frozen | 10-12 35½ | 37n |
| 12-14 48¾n | | 12-14 34¾ @35½ | 36¾ @36¾ |
| 14-16 48¾n | | 14-16 34¾ | 36n |
| 16-18 48¾n | | 16-18 32 @32½ | 33¾ @34n |
| 18-20 48n | | 18-20 30½ @30¾ | 32 @32½n |
| 20-22 47¾n | | | |
| SKINNED HAMS | | GR. AMN. BELLIES | |
| 10-12 52 @52½ | Fresh or F.F.A. | 18-20 27n | 25 |
| 12-14 51¾ @51¾ | Frozen | 20-25 27n | 25 |
| 14-16 51 @51¾ | | 25-30 26 | 25 |
| 16-18 51 @51¾ | | 30-35 25n | 24½ |
| 18-20 50½ | | 35-40 22 | 22 |
| 20-22 50 @50½n | | 40-50 20 | 18 |
| 22-24 50 @50½n | | | |
| 24-26 50n | | FAT BACKS | |
| 26-28 48 @48½ | | Fresh or Frozen | Cured |
| 28/up, 2's in. 46 @46¾ | | 6-8 8n | 8½n |
| PICNICS | | 8-10 8¾n | 9n |
| 4-6 30½ | Fresh or F.F.A. | 10-12 9½n | 10n |
| 6-8 30 | Frozen | 12-14 10½n | 11½n |
| 8-10 29½ @30 | | 14-16 11n | 11½n |
| 10-12 29½ @30 | | 16-18 11½n | 12½n |
| 12-14 29½ @30 | | 18-20 11½n | 12½n |
| 8/up, 2's in. 29½ @30 | | 20-25 11½n | 12½n |
| OTHER CELLAR CUTS | | BARRELED PORK | |
| 10-12 52 @52½ | Fresh or Frozen | Clear Fat Back | |
| 12-14 51¾ @51¾ | Cured | Pork | 60/70 28n |
| 14-16 51 @51¾ | | 30/40 31n | 70/80 27n |
| 16-18 50½ | | 40/50 31n | 80/100 25n |
| 18-20 50 | | 50/60 31n | 100/125 25n |
| 20-22 50 @50½n | | | |
| 22-24 50 @50½n | | | |
| 24-26 50n | | | |
| 26-28 48 @48½ | | | |
| 28/up, 2's in. 46 @46¾ | | | |

LARD FUTURES PRICES

FRIDAY, APRIL 3, 1953
No session, Chicago Board of Trade.
(Good Friday)

MONDAY, APRIL 6, 1953

| | Open | High | Low | Close |
|-------|--------|--------|--------|---------|
| May | 10.35 | 10.45 | 10.07½ | 10.10 |
| July | 10.87½ | 10.87½ | 10.50 | 10.50b |
| Sept. | 11.15 | 11.20 | 10.80 | 10.90a |
| Oct. | 11.35 | 11.35 | 10.97½ | 11.05 |
| Nov. | 11.25 | 11.25 | 11.00 | 11.07½b |

Sales: 8,920,000 lbs.

Open interest, at close Thurs., Apr. 2: May 840, July 915, Sept. 478, Oct. 39, and Nov. 10 lots.

TUESDAY, APRIL 7, 1953

| | May | 10.05 | 10.30 | 10.02½ | 10.27½n |
|-------|-------|--------|-------|--------|---------|
| July | 10.45 | 10.70 | 10.45 | 10.67½ | |
| Sept. | 10.90 | 11.07½ | 10.90 | 11.07½ | |
| Oct. | 11.00 | 11.20 | 11.00 | 11.20b | |
| Nov. | 11.00 | 11.00 | 11.00 | 11.00 | |

Sales: 6,160,000 lbs.

Open interest at close Monday, Apr. 6: May 798, July 902, Sept. 483, Oct. 44, and Nov. 12 lots.

WEDNESDAY, APRIL 8, 1953

| | May | 10.55 | 10.35 | 10.27½ | 10.30a |
|-------|--------|--------|-------|--------|--------|
| July | 10.75 | 10.77½ | 10.65 | 10.65b | |
| Sept. | 11.12½ | 11.15 | 11.05 | 11.05 | |
| Oct. | 11.30 | 11.30 | 11.20 | 11.20a | |
| Nov. | 11.00 | 11.00 | 11.00 | 11.00n | |

Sales: 3,240,000 lbs.

Open interest at close Tuesday, Apr. 7: May 758, July 925, Sept. 496, Oct. 42, and Nov. 12 lots.

THURSDAY, APRIL 9, 1953

| | May | 10.27½ | 10.27½ | 10.15 | 15.15-20 |
|-------|--------|--------|--------|---------|----------|
| July | 10.70 | 10.70 | 15.57½ | 10.57½b | |
| Sept. | 11.12½ | 11.12½ | 10.95 | 10.95b | |
| Oct. | 11.20 | 11.20 | 11.10 | 11.10b | |
| Nov. | 11.00 | 11.00 | 11.00 | 11.00n | |

Sales: 2,500,000 lbs.

Open interest at close Wednesday, Apr. 8: May 724, July 949, Sept. 497, Oct. 43, and Nov. 12 lots.

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended April 4, 1953 was 13.5, according to a report by the U. S. Department of Agriculture. This ratio was compared with the 13.4 ratio reported for the preceding week, with the 9.1 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling for \$1.548 per bu. in the week ended April 4, 1953, \$1.569 per bu. in the previous week and \$1.829 per bu. for the same period a year earlier.

PACKERS' WHOLESALE LARD PRICES

| | Refined lard, tierces, f.o.b. Chicago | Refined lard, 50-lb. cartons, f.o.b. Chicago | Kettle rend., tierces, f.o.b. Chicago | Leaf, kettle rend., tierces, f.o.b. Chicago | Lard flakes | Neutral tierces, f.o.b. Chicago | Standard Shortening *N. & S. | Hydrogenated Shortening N. & S. |
|--|---------------------------------------|--|---------------------------------------|---|-------------|---------------------------------|------------------------------|---------------------------------|
| | \$13.25 | 13.25 | 13.75 | 15.25 | 15.25 | 18.25 | 22.00 | 23.75 |

*Delivered.

WEEK'S LARD PRICES

| | P.S. Lard | P.S. Lard | Raw |
|--------|-------------------------|-----------|---------|
| | Tierces | Loose | Leaf |
| Apr. 3 | Good Friday, No trading | | |
| Apr. 4 | 10.37½n | 9.12½n | 10.12½n |
| Apr. 6 | 10.00n | 9.00n | 10.00n |
| Apr. 7 | 10.12½n | 8.75n | 9.75n |
| Apr. 8 | 10.12½n | 8.87½n | 9.87½n |
| Apr. 9 | 10.12½n | 8.87½n | 9.87½n |

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS

| Carcass Beef | Apr. 7, 1953 |
|-----------------------|---------------|
| Prime, 800 lbs./down | \$41.00@44.00 |
| Choice, 800 lbs./down | 38.00@39.00 |
| Good, 500/700 | 36.00@38.00 |
| Steer, commercial | None quoted |
| Cow, utility | 26.00@29.00 |
| Cow, utility | 25.00@27.00 |

FRESH PORK CUTS

(L.c.l. prices)

| | Western |
|------------------------|---------------|
| Pork loins, 12/down | \$47.00@48.00 |
| Pork loins, 12/16 | 46.00@47.00 |
| Hams, sknd., 14/down | 54.00@56.00 |
| Boston butts, 4/8 lbs. | 43.00@45.00 |
| Spareribs, 3/down | 41.00@43.00 |
| Pork trim, regular | 22.00 |
| Pork trim, spec. 80% | 46.00 |

City

| | |
|------------------------|---------------|
| Hams, sknd., 14/down | \$55.00@58.00 |
| Pork loins, 12/down | 48.00@52.00 |
| Pork loins, 12/16 | None quoted |
| Picnics, 4/8 | 35.00@37.00 |
| Boston butts, 4/8 lbs. | 46.00@49.00 |
| Spareribs, 3/down | 45.00@48.00 |

BEEF CUTS

| Prime: | City |
|-----------------------|----------------|
| Hindquarter | \$49.00@ 58.00 |
| Forequarter | 34.00@ 36.00 |
| Round | 42.00@ 45.00 |
| Hip r'd with flank | 40.00@ 44.00 |
| Short loin, untrim. | 35.00@ 39.00 |
| Short loin, trimmed | None quoted |
| Sirloin, butt bone in | None quoted |
| Rib | 58.00@ 62.00 |
| Arm chuck | 33.00@ 36.00 |
| Brisket | 26.00@ 28.00 |
| Short plate | 10.00@ 12.00 |
| Flank | 10.00@ 12.00 |
| Full plate | 17.00@ 18.00 |
| Forequarter (Kosher) | 34.00@ 38.00 |
| Arm chuck (Kosher) | 38.00@ 42.00 |
| Brisket (Kosher) | 27.00@ 28.00 |

Choice:

| | |
|-----------------------|--------------|
| Hindquarter | 45.00@ 50.00 |
| Forequarter | 32.00@ 34.00 |
| Round | 41.00@ 45.00 |
| Hip r'd with flank | 40.00@ 44.00 |
| Short loin, untrim. | 58.00@ 65.00 |
| Short loin, trimmed | None quoted |
| Sirloin, butt bone in | None quoted |
| Rib | 50.00@ 54.00 |
| Arm chuck | 31.00@ 35.00 |
| Brisket | 26.00@ 28.00 |
| Short plate | 10.00@ 12.00 |
| Flank | 10.00@ 12.00 |
| Full plate | 16.00@ 17.00 |
| Forequarter (Kosher) | 31.00@ 34.00 |
| Arm chuck (Kosher) | 35.00@ 38.00 |
| Brisket (Kosher) | 27.00@ 28.00 |

FANCY MEATS

(L.c.l. prices)

| | Cwt. |
|--------------------------|-------------|
| Veal breads, under 6 oz. | 70.00 |
| 6 to 12 oz. | 100.00 |
| 12 oz. up | 125.00 |
| Beef kidneys | 25.00 |
| Beef livers, selected | 65.00 |
| Beef livers, kosher | 8.50@125.00 |
| Oxtails, over 1/4 lb. | 35.00 |

LAMBS

(L.c.l. prices)

| | City |
|-----------------|---------------|
| Prime, 30/40 | \$48.00@53.00 |
| Prime, 40/50 | 42.00@48.00 |
| Prime, 50/60 | 38.00@42.00 |
| Choice, 30/40 | 48.00@52.00 |
| Choice, 40/50 | 42.00@48.00 |
| Good, 30/40 | 45.00@50.00 |
| Good, 40/50 | 40.00@45.00 |
| Good, 50/60 | 37.00@40.00 |
| | Western |
| Prime, 50/down | \$42.00@46.00 |
| Prime, 50/60 | 38.00@42.00 |
| Prime, 60/70 | 34.00@38.00 |
| Choice, 50/down | 42.00@45.00 |
| Choice, 50/60 | 38.00@41.00 |
| Good, all wts. | 36.00@40.00 |

VEAL—SKIN OFF

(L.c.l. prices)

| | Western |
|----------------------|---------------|
| Prime, 80/110 | \$44.00@47.00 |
| Prime, 110/150 | 44.00@48.00 |
| Choice, 50/80 | 36.00@40.00 |
| Choice, 80/110 | 39.00@43.00 |
| Choice, 110/150 | 40.00@44.00 |
| Good, 50/80 | 35.00@36.00 |
| Good, 80/150 | 36.00@40.00 |
| Commercial, all wts. | 30.00@34.00 |

DRESSED HOGS

(L.c.l. prices)

| | |
|-----------------|---------------|
| 100 to 136 lbs. | \$34.50@37.50 |
| 137 to 153 lbs. | 34.50@37.50 |
| 154 to 171 lbs. | 34.50@37.50 |
| 172 to 188 lbs. | 34.50@37.50 |

BUTCHERS' FAT*

(L.c.l. prices)

| | |
|-----------------|-----------|
| Shop fat | 1/4 c lb. |
| Breast fat | 1/4 c lb. |
| Indefinite suet | 1/4 c lb. |
| Edible suet | 1/4 c lb. |

*Butcher advocate prices.

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, April 8, were reported as follows:

CATTLE:

| | |
|-------------------------|---------------|
| Steers, ch. & prime | \$23.25@24.00 |
| Steers, choice | 19.00@22.50 |
| Steers, good | 20.00@21.50 |
| Heifers, gd. & ch. | 17.50@21.00 |
| Heifers, util. & com'l. | 14.50@16.50 |
| Cows, util. & com'l. | 13.50@15.50 |
| Cows, can. & cut. | 11.50@13.00 |
| Bulls, good | 14.00@15.00 |
| Bulls, util. & com'l. | 14.50@17.50 |
| Bulls, can. & cut. | 11.00@12.00 |

HOGS:

| | |
|--------------------|---------------|
| Good, ch., 190/200 | \$21.50@22.00 |
| Good, ch., 200/220 | 21.50@22.00 |
| Gd., ch., 220/240 | 21.50@22.00 |
| Gd., ch., 240/270 | 20.50@21.75 |
| Gd., ch., 270/300 | 20.25@20.75 |
| Bows, 400/down | 19.25@20.25 |

LAMBS:

| | |
|----------------|-------------|
| Choice & prime | None rec. |
| Choice | 22.00@23.00 |

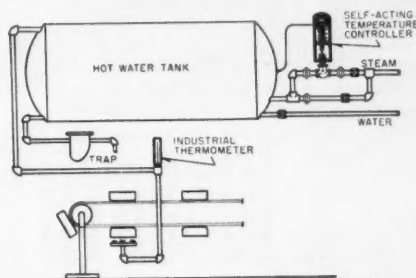
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ACCURACY FIRST

IN HOME AND INDUSTRY

BY-PRODUCTS....FATS AND OILS

TALLOWES AND GREASES

Wednesday, April 8, 1953

Pricewise, the tallow and grease market showed very little change. Movement of product was only moderate last week. Two tanks of special tallow sold at 4½¢, c.a.f. Chicago, and the same figure was bid on additional tanks. Choice white grease traded at 5½¢, delivered East, several tanks involved. B-white grease in good call at the 4½¢, c.a.f. Chicago figure. Several tanks of original fancy tallow sold at 5½¢, c.a.f. East. Few more tanks of bleachable fancy tallow sold at 5¢ and 5½¢, c.a.f. East. Prime tallow was bid at 4¼¢, c.a.f. Chicago, with sellers asking fractionally higher. A couple more tanks of original fancy tallow sold at 5½¢, c.a.f. East.

On Monday, consumers were looking for several items in the inedible fats group at steady levels. However, sellers were holding tight. Couple tanks of special tallow sold at 4½¢, c.a.f. Chicago. Some action came about on Tuesday, in both the eastern and mid-west locales. Few tanks of original fancy tallow sold at 5½¢, bleachable fancy tallow at 5¢, and prime tallow at 4¼¢, all delivered East. Few more tanks of bleachable fancy tallow sold at 4½¢, c.a.f. Chicago. Several tanks of choice white grease sold early at 5½¢, c.a.f. East, and later a few more tanks of same sold at 5½¢, also c.a.f. East. Prime tallow moved at 4¼¢, and special tallow at 4½¢, c.a.f. Chicago, several tanks in the sale. A couple tanks of yellow grease sold at 3½¢, delivered Chicago.

No material change in the market on Wednesday. Steady prices prevailed, and only a few scattered trades were made. A tank of bleachable fancy tallow sold at 4½¢, c.a.f. Chicago. Couple tanks of No. 1 tallow sold at 3½¢, Chicago basis. Few tanks of No. 2 tallow sold at 3¼¢, also Chicago basis. Couple tanks of yellow grease traded at 3½¢, c.a.f. Chicago. B-white grease was bid

at 4¢, Chicago, and held ½¢ higher. Asking 5½¢, c.a.f. East on original fancy tallow. Two tanks choice white grease sold at 5½¢, c.a.f. East.

TALLOWES: Wednesday's quotations: edible tallow, 5½¢; original fancy tallow, 4½¢@4¼¢; bleachable fancy tallow, 4½¢; prime tallow, 4¼¢; special tallow, 4½¢; No. 1 tallow, 3½¢; and No. 2 tallow, 3¼¢.

GREASES: Wednesday's quotations: choice white grease, 5¢; A-white grease, 4½¢@4¼¢; B-white grease, 4¢@4½¢; yellow grease, 3½¢; house grease, 3½¢; and brown grease, 2½¢@3¼¢.

BY-PRODUCTS MARKETS

Wednesday, April 8, 1953

Blood

| Unit | |
|--------------------------------------|---------------------|
| Unground, per unit of ammonia (bulk) | Ammonia \$4.50@4.75 |

Digester Feed Tankage Materials

| | |
|--------------------------------|-----------|
| Wet rendered, unground, loose, | |
| Low test | \$5.25a |
| High test | \$4.75 |
| Liquid stick tank cars | 3.00@3.25 |

Packinghouse Feeds

| Unit | |
|--|----------------|
| 50% meat and bone scraps, bagged | \$75.00@ 80.00 |
| 50% meat and bone scraps, bulk | 65.00@ 70.00 |
| 50% meat scraps, bulk | 70.00@80.00 |
| 60% digester tankage, bulk | 68.50@75.00 |
| 60% digester tankage, bagged | 70.00@ 85.00 |
| 80% blood meal, bagged | 12.00 |
| 70% standard steamed bone meal, bagged (spec. prep.) | 70.00 |
| 65% steamed bone meal | 55.00 |

Fertilizer Materials

| | |
|--|-----------|
| High grade tankage, ground, per unit ammonia | 4.25 |
| Hoof meal, per unit ammonia | 6.00@6.25 |

Dry Rendered Tankage

| Per unit Protein | |
|------------------|---------------|
| Low test | \$1.12½@1.25n |
| High test | \$1.05@1.07½n |

Gelatine and Glue Stocks

| Per cwt. | |
|---|---------------|
| Calf trimmings (limed) | \$ 1.50@ 1.75 |
| Hide trimmings (green, salted) | 15.00@17.50 |
| Cattle jaws, skulls and knuckles, per ton | 65.00n |
| Pig skin scraps and trimmings, per lb. | 5½ |

Animal Hair

| | |
|-----------------------------|---------------|
| Winter coll dried, per ton | \$55.00@60.00 |
| Summer coll dried, per ton | \$37.50n |
| Cattle switches, per piece | 5½ |
| Winter processed, gray, lb. | @11 |
| Summer processed, gray, lb. | 3 @ 3½n |

n—nominal. a—asked.
*Quoted delivered basis.

VEGETABLE OILS

Wednesday, April 8, 1953

The vegetable oil market sales volume was light Monday, at fluctuating prices, depending on selection. Some selections traded steady with the previous week, but soybean oil, peanut oil and coconut oil declined. Activity in soybean oil was mostly by resellers, although original oil was offered freely but at higher levels. April shipment sold early in the day at 13½¢, but dropped later to 13¢. May shipment cashed early at 13½¢ to crushers and later at 13½¢, resale. June shipment sold at 13½¢, but declined to 13¢. Other forward positions lost ½¢ to ¼¢.

Sales of cottonseed oil were confined to the Texas area at 14½¢ at common points. According to some sources, there was not enough material in the Southeast to make a market and at best could be quoted at 15½¢, nominal. Offerings in the Valley were available at 15¼¢, but best bids were at 15¢ and 15½¢, but no trading was reported. Corn oil sold in a small way at 14½¢. Peanut oil declined Saturday of the preceding week and straight April shipment sold at 23¢. The past week, the market dipped further and rumored sales were at 22¼¢. The coconut market also slipped with trading of first-half April shipment at 19¼¢. Straight April shipment was offered at 19¢ and bid at 18½¢. May shipment sold as low as 17½¢.

A fair volume of soybean oil traded up to noon Tuesday, but afternoon activity dwindled. The bulk of sales were in April shipment which cashed at 13½¢ early, but recovered later to trade at 13½¢. May shipment sold on resale at 13½¢, and original oil sold at 13½¢. The top price paid for this shipment was 13½¢, unchanged from the previous day. June and July shipment were bid at 13½¢ and 13½¢, respectively, but sales if any, were scant.

There was very little cottonseed oil

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available and trading was limited. Valley oil sold sparingly at 15½¢, and that figure was quoted nominally in the Southeast. The market in Texas was pegged at 14½¢, nominal. Corn oil declined to sell at 14½¢. Peanut oil continued to trade at 22½¢ and offerings of coconut oil were priced down to 19¢, but without action.

Sellers of original soybean oil and resellers were equally active in the market at midweek, and price advances were registered for most shipments. April shipment sold at 13½¢. May shipment moved at 13½¢, and a couple of tanks of June shipment cashed at 13½¢. Later offerings were priced ½¢ higher. July shipment was offered at 13½¢ and bid at 13½¢.

The cottonseed oil market continued dull and a few tanks sold in the Valley at 15½¢. In the Southeast, oil was available at one location at 15½¢ and at another area as low as 14½¢. No movement at either level was recorded, however. Buyers were seeking oil in central Texas at 14½¢ and bids at 14½¢ were unfilled at western points. Corn oil sold at the preceding day's level, but sellers were asking 14½¢ later in the day. Peanut oil sold in a minor way in the Southeast at 22½¢. The coconut oil market was erratic. Spot oil was offered at 18½¢ while distant positions were offered all the way down to 16½¢. Straight April shipment was offered at 17½¢ and 18¢. Buying interest was too light to encourage trading.

CORN OIL: Market declined ½¢ in light trade.

SOYBEAN OIL: Price structure weak early, but firm at midweek comparable to last week's trading levels.

PEANUT OIL: Sketchy sales at 1¼¢ loss.

COCONUT OIL: Offerings decline 1½¢ but sales restricted.

COTTONSEED OIL: Available offerings ½¢ higher than buying interest. Scattered sales in Valley at steady prices.

Cottonseed oil prices in New York were quoted as follows:

FRIDAY, APRIL 3, 1953

GOOD FRIDAY
(No trading)

MONDAY, APRIL 6, 1953

| | Open | High | Low | Close | Prev. Close |
|-------------|--------|-------|-------|--------|-------------|
| May | 17.25b | 17.28 | 17.21 | 17.21 | 17.35b |
| July | 17.00b | 17.05 | 16.98 | 16.98 | 17.00b |
| Sept. | 15.80b | 15.83 | 15.75 | 15.75 | 15.89 |
| Oct. | 15.35b | 15.35 | 15.35 | 15.25b | 15.45b |
| Dec. | 15.25b | 15.20 | 15.13 | 15.14 | 15.30 |
| Jan. | 15.00b | | | 15.00b | 15.00b |
| Mar. '54 .. | 15.00n | | | 15.00n | 15.00n |

Sales: 65 lots.

TUESDAY, APRIL 7, 1953

| | Open | High | Low | Close | Prev. Close |
|------------|--------|-------|-------|--------|-------------|
| May | 17.15b | 17.27 | 17.25 | 17.19b | 17.21 |
| July | 16.90b | 17.00 | 16.92 | 16.95b | 16.98 |
| Sept. | 15.70b | 15.78 | 15.70 | 15.78 | 15.75 |
| Oct. | 15.20b | 15.32 | 15.32 | 15.31b | 15.25b |
| Dec. | 15.10b | 15.10 | 15.10 | 15.15b | 15.14 |
| Jan. | 15.00b | | | 15.00b | 15.00b |
| Mar. | 15.00n | | | 15.00n | 15.00n |

Sales: 42 lots.

WEDNESDAY, APRIL 8, 1953

| | Open | High | Low | Close | Prev. Close |
|------------|--------|-------|-------|--------|-------------|
| May | 17.30 | 17.35 | 17.30 | 17.35 | 17.19b |
| July | 17.07 | 17.10 | 17.07 | 17.07b | 16.95b |
| Sept. | 15.80 | 15.80 | 15.79 | 15.80 | 15.78 |
| Oct. | 15.35b | | | 15.35b | 15.31b |
| Dec. | 15.15b | 15.15 | 15.15 | 15.15b | 15.15b |
| Jan. | 15.00b | | | 15.00b | 15.00b |
| Mar. | 15.00n | | | 15.00b | 15.00n |

Sales: 36 lots.

FEB. SHORTENING, EDIBLE OIL SHIPMENTS

Total shortening and edible oil shipments to all interests fell to 277,418,000 lbs. in February from 313,643,000 lbs. in January, the Institute of Shortening and Edible Oils has reported. Of the February amount, 114,448,000 lbs., or 41.2 per cent was shortening, and 153,688,000 lbs., or 55.4 per cent, edible oil.

Shipments to agencies of the federal government and federal government controlled corporations and shipments for commercial export totaled 9,282,000 lbs., or 3.4 per cent of the total, compared with 7,730,000 lbs., or 2.5 in January.

VEGETABLE OILS

Wednesday, April 8, 1953

| | |
|---|---------------|
| Crude cottonseed oil, carlots, f.o.b. mills | 15½¢ pd |
| Valley | 15½¢ a |
| Southeast | 14½¢ @ 14½¢ b |
| Texas | 14½¢ pd |
| Corn oil in tanks, f.o.b. mills | 22½¢ pd |
| Peanut oil, f.o.b. Southern mills | 13½¢ pd |
| Soybean oil, Decatur | 18½¢ a |
| Coconut oil, f.o.b. Pacific Coast | 18½¢ a |
| Cottonseed foots | 1¼¢ @ 1¼¢ |
| Midwest and West Coast | 1¼¢ @ 1¼¢ |
| East | 1¼¢ @ 1¼¢ |

OLEOMARGARINE

Wednesday, April 8, 1953

| | |
|--------------------------------|----|
| White domestic vegetable | 28 |
| Yellow quarters | 29 |
| Milk churned pastry | 24 |
| Water churned pastry | 23 |

OLEO OILS

(F.O.B. Chicago)

| | |
|---|----|
| Prime oleo stearine (slack barrels) | 6 |
| Extra oleo oil (drums) | 11 |

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HIDES AND SKINS

Big packer hides trade at mixed prices during week—Largest volume sold at midweek—Small packer market steady—Calf and kipskin sales at steady levels to fractionally lower on the calf—the sheepskin market remained mostly unchanged from the previous week, with little action.

CHICAGO

PACKER HIDES: The big packer hide market appeared in a softer position early in the week as buyers were bidding $\frac{1}{2}$ c lower. Offering lists were withheld and packers were not committing themselves.

Although indications pointed to a weaker market Monday, a firmer note was injected Tuesday, when sales of big packer hides were accomplished at steady levels. Lighter stock did not move, however, and it was difficult to pin-point prices relative to selections traded. About 4,000 heavy native cows sold at 14c and heavy northern cows brought 15c. Some 4,300 branded cows moved at 13c. Branded steers sold at 11c for the butts and $10\frac{1}{2}$ c for the Colorados. An outside independent packer sold lighter average butts and Colorados at $11\frac{1}{2}$ c and 11c, respectively. Lots totaling 1,000 each of heavy Omaha and St. Paul native steers

brought $12\frac{1}{2}$ c and 13c. Late in the day, about 6,000 light native steers sold at 16c.

A considerable amount of trading transpired at midweek at mixed prices. About 17,000 light native cows sold at $16\frac{1}{2}$ c and 17c. About 11,000 heavy native cows brought 14c for the Rivers and 15c for the Chicagos. Branded cows, about 3,000, sold at 13c. A lot of 1,000 ex-light native steers sold at $19\frac{1}{2}$ c and about 10,000 heavy native steers brought $12\frac{1}{2}$ c. Some 700 heavy Texas steers sold at $11\frac{1}{2}$ c and 500 light and ex-light Texas steers sold at 14c and $17\frac{1}{2}$ c, respectively. A mixed lot of St. Paul branded steers and cows sold steady at 11c, $10\frac{1}{2}$ c and 13c. About 2,000 bulls sold at $10\frac{1}{2}$ c, native basis. Large outside independent packers sold about 3,000 Colorados at $10\frac{1}{2}$ c and 2,200 butt-branded steers at 11c. About 1,400 light native cows sold at $16\frac{1}{2}$ c and 1,600 branded cows reportedly brought 13c.

SMALL PACKER AND COUNTRY HIDES: The small packer market appeared in a better position this week, although some tanners were hesitant to reach for stock at offering levels. The 50@52-lb. average hides sold at 14c and $14\frac{1}{2}$ c, with exception sales as high as 15c, freight considered. The

54@56-lb. average sold at $13\frac{1}{2}$ c and 14c and the heavier 58@60-lb. average moved at 13c. All averages traded were April hides with $1\frac{1}{2}$ c discount for the brands. Good locker butcher country hides sold at $11\frac{1}{2}$ c, and mixed lots containing 15@20% renderers traded at 10c and 11c.

CALFSKINS AND KIPSKINS: Late last week, about 30,000 calfskins sold at $47\frac{1}{2}$ c for the northern heavies and 45c for the lights. These prices were $2\frac{1}{2}$ c under previous sales. About 5,000 St. Louis kipskins also traded late in the week at $37\frac{1}{2}$ c. The past week, an outside independent packer reportedly sold overweight kip at undisclosed prices.

SHEEPSKINS: Action was not very broad and prices held mostly steady. A car of No. 2 and No. 3 shearlings brought 1.70 and 1.10, respectively. The No. 1 shearlings were difficult to move at 2.50, and some sales were heard at 2.40. Fall clips sold as high as 3.00 the previous week, but no action at that level was encountered this week. Dry pelts were quoted in a range of 28@29c, nominally. There were some sales of pickled skins at 13.00, while others were reported slightly less at 12.75.

CHICAGO HIDE QUOTATIONS

| | PACKER HIDES | | Cor. Week |
|-------------------------------------|------------------------------------|----------------------|------------------------|
| | Week ended | Previous | |
| | Apr. 8, 1953 | Week | 1952 |
| Nat. steers | 12 $\frac{1}{2}$ @16 $\frac{1}{2}$ | 13 @16 $\frac{1}{2}$ | 10 @15 $\frac{1}{2}$ n |
| Hvy. Texas | | | |
| strs. | 11 $\frac{1}{2}$ | 11n | 9n |
| Butt branded | | | |
| strs. | 11 | 11n | 9 |
| Col. strs. | 10 $\frac{1}{2}$ | 11n | 8n |
| Ex. light Tex. | | | |
| strs. | 17 $\frac{1}{2}$ | 17 $\frac{1}{2}$ | 16n |
| Brand'd cows. | 13 | @13 $\frac{1}{2}$ n | 12n |
| Hy. nat. cows. 14 | @15 | 14 @15 $\frac{1}{2}$ | 12 @13n |
| Lt. nat. cows. 16 $\frac{1}{2}$ @17 | | 17 | @13n |
| Nat. bulls | 10 $\frac{1}{2}$ | 11n | 10n |
| Brand'd bulls. | 9 | 10n | 9n |
| Calfskins, Nor. | | | |
| 10/15 | 47 $\frac{1}{2}$ | 50 | 35n |
| 10/down | 45 | 47 $\frac{1}{2}$ | 27 $\frac{1}{2}$ |
| Kips, Nor. | | | |
| nat., 15/25 | 37 $\frac{1}{2}$ n | 37 $\frac{1}{2}$ n | 26n |
| Kips, Nor. | | | |
| branded | 32 $\frac{1}{2}$ n | 32 $\frac{1}{2}$ n | 23 $\frac{1}{2}$ n |

| SMALL PACKER HIDES | | | |
|--------------------|-----------------------|-----------------------|-----------------------|
| STEERS AND COWS: | | | |
| 60 lbs. and over. | 12 $\frac{1}{2}$ @13n | 12 $\frac{1}{2}$ @13n | 12@12 $\frac{1}{2}$ n |
| 50 lbs. | 14@14 $\frac{1}{2}$ n | 14@14 $\frac{1}{2}$ n | 13@13 $\frac{1}{2}$ n |

| SMALL PACKER SKINS | | | |
|--------------------|--------|--------|-------|
| Calfskins, under | | | |
| 15 lbs. | 35n | 35n | 31n |
| Kips, 15/30 | 30@32n | 30@32n | 26@27 |
| Slunks, reg. | 1.50n | 1.50n | 1.00 |
| Slunks, hairless | 50n | 50n | 40n |

| SHEEPSKINS | | | |
|------------------|-------------|-------------|-----------|
| Pkr. shearlings, | | | |
| No. 1 | 2.40@2.50 | 2.50n | 2.50@2.60 |
| Dry Pelts | 29 | 29 | 35@36 |
| Horsehides, | | | |
| untrmd. | 9.75@10.00n | 9.75@10.00n | 7.50@8.00 |

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended April 4, 1953, were 4,643,000 lbs.; previous week, 5,979,000 lbs.; same week 1952, 4,427,000 lbs.; 1953 to date 68,919,000 lbs.; same period 1952, 64,146,000 lbs.

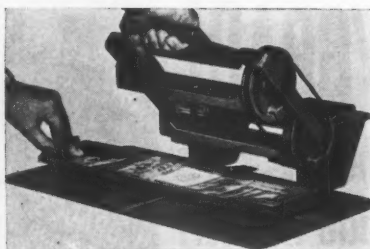
Shipments for the week ended April 4, 1953, totaled 2,756,000 lbs.; previous week, 4,691,000 lbs.; corresponding week, 1952, 4,866,000 lbs.; this year to date, 49,428,000 lbs.; corresponding week, 1952, 54,360,000 lbs.

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WEEK'S CLOSING MARKETS

PHILADELPHIA FRESH MEATS

(Tuesday, April 7)

WESTERN DRESSED

| | | |
|----------------------|-------|---------------|
| BEEF (STEER): | | |
| Prime, 600-800 | | None quoted |
| Choice, 600-800 | | \$38.00@39.75 |
| Choice, 800-900 | | 37.00@38.00 |
| Good, 500-700 | | 35.00@37.25 |
| Commercial, 350-600 | | None quoted |
| Commercial, 600-700 | | None quoted |

COW:

| | | |
|----------------------|-------|-------------|
| Commercial, all wts. | | 28.00@31.00 |
| Utility, all wts. | | 28.00@30.00 |

VEAL (SKIN-OFF):

| | | |
|----------------------|-------|-------------|
| Choice, 80-110 | | 43.00@45.00 |
| Choice, 110-150 | | 42.00@44.00 |
| Good, 80-110 | | 38.00@41.00 |
| Good, 110-150 | | 38.00@41.00 |
| Commercial, all wts. | | 32.00@36.00 |
| Utility, all wts. | | 28.00@32.00 |

LAMB:

| | | |
|-------------------|-------|-------------|
| Prime, 30/45 | | 46.00@48.00 |
| Prime, 45/55 | | 44.00@46.00 |
| Prime, 55/65 | | 39.00@44.00 |
| Choice, 30/45 | | 44.00@46.00 |
| Choice, 45/55 | | 38.00@44.00 |
| Good, all wts. | | 40.00@45.00 |
| Utility, all wts. | | 35.00@40.00 |

PORK CUTS—CHOICE LOINS:

| | | |
|------------------------------|-------|-------------|
| (Bladeless included) 12/down | | 47.00@49.00 |
| (Bladeless included) 12-16 | | 47.00@48.00 |
| (Bladeless included) 16-20 | | None quoted |
| BUTTS, BOSTON STYLE, 4-8 | | 42.00@45.00 |
| SPARERIBS, 3 lbs. down | | 40.00@42.00 |

LOCALLY DRESSED

| | | |
|-------------------------|----------------|---------------|
| STEER BEEF CUTS: | | |
| | Prime | Choice |
| Hindqtrs., 600/800 | \$50.00@ 55.00 | \$47.00@49.00 |
| R'd, no flank | 46.00@ 50.00 | 47.00@49.00 |
| Hip r'd, with flank | 45.00@ 48.00 | 46.00@48.00 |
| Full loin, untrmd. | 55.00@ 60.00 | 47.00@50.00 |
| Flank | 9.00@ 12.00 | 70.00@75.00 |
| Rib | 55.00@ 60.00 | 48.00@52.00 |
| Arm chuck | 32.00@ 34.00 | 33.00@35.00 |
| Cr. cut chuck | 31.00@ 33.00 | 32.00@34.00 |
| Brisket | 25.00@ 27.00 | 25.00@27.00 |
| Short plates | 10.00@ 12.00 | 10.00@12.00 |

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended April 4, with comparisons:

| | Week April 4 | Previous Week | Cor. Week 1952 |
|---------------------|--------------|---------------|----------------|
| Cured meats, pounds | 4,204,000 | 6,012,000 | 22,306,000 |
| Fresh meats, pounds | 21,069,000 | 24,065,000 | 29,406,000 |
| Lard, pounds | 2,762,000 | 5,596,000 | 3,347,000 |

EASTERN BY-PRODUCTS MARKET

New York, Apr. 8, 1953
Dried blood was quoted Wednesday at \$4.75 per unit of ammonia. Low test wet rendered tankage was priced at \$4.75 per unit of ammonia. Dry rendered tankage was listed at \$1.05 per protein unit.

THURSDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$21.80; average, \$21.25. Provision prices were quoted as follows: Under 12 pork loins, 44; 10/14 green skinned hams, 51½@52½; Boston butts, 40@40½; 16/down pork shoulders, 35n; 3/down spareribs, 39; 8/12 fat backs; 9@10; regular pork trimmings, 20n; 18/20 DS bellies, 25; 4/6 green picnics, 30½; 8/up green picnics, 29½@29¾.

P.S. loose lard was quoted at 8.87½ asked, and P.S. lard in tierces at 10.12½ nominal.

Cottonseed Oil

Closing cottonseed oil prices in New York were quoted as follows: May 17.30b; 35a; July 17.01; Sept. 15.68; Oct. 15.15b, 20a; Dec. 15.00b, 05a; Jan. 15.00b; March 15.00n. Sales: 25 lots.

N. Y. HIDE FUTURES

FRIDAY, APRIL 3, 1953

GOOD FRIDAY

(No trading)

MONDAY, APRIL 6, 1953

| | Open | High | Low | Close |
|-----------|--------|-------|-------|---------------|
| Apr. | 16.00b | 16.15 | 15.95 | 16.15 |
| July | 15.75b | 15.80 | 15.60 | 15.72 - 80 |
| Oct. | 15.30b | 15.40 | 15.20 | 15.35 |
| Jan. | 14.90b | 14.95 | 14.95 | 14.95b-15.00a |
| Apr., '54 | 14.60b | 14.65 | 14.65 | 14.60b- 70a |
| July, '54 | 14.25b | | | 14.25b- 35a |

Sales: 142 lots.

TUESDAY, APRIL 7, 1953

| | | | | |
|-----------|----------|-------|-------|-------------|
| Apr. | 15.90b | 16.40 | 16.30 | 16.37 - 38 |
| July | 15.66-67 | 16.04 | 15.66 | 15.97 |
| Oct. | 15.25b | 15.65 | 15.60 | 15.93 |
| Jan. | 14.78b | 15.23 | 15.23 | 15.20b- 25a |
| Apr., '54 | 14.40b | | | 14.80b- 90a |
| July, '54 | 14.25b | | | 14.50b- 60a |

Sales: 59 lots.

WEDNESDAY, APRIL 8, 1953

| | | | | |
|-----------|--------|-------|-------|-------------|
| Apr. | 16.25b | 16.65 | 16.45 | 16.47 - 45 |
| July | 15.90b | 16.35 | 16.15 | 16.24 |
| Oct. | 15.60b | 15.95 | 15.75 | 15.85b- 90a |
| Jan. | 15.20b | 15.45 | 15.45 | 15.45b- 50a |
| Apr., '54 | 14.80b | | | 15.15b- 25a |
| July, '54 | 14.50b | | | 14.85b- 97a |

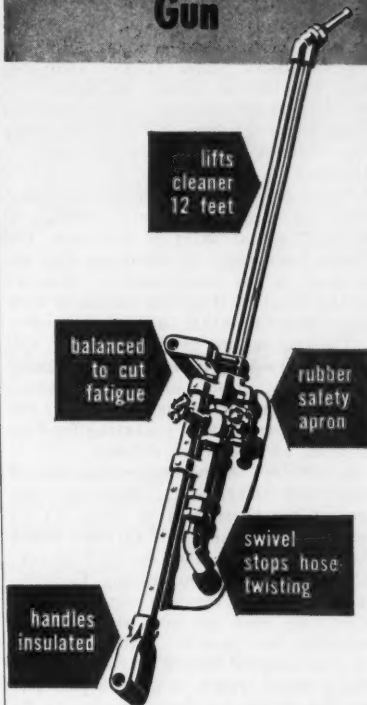
Sales: 88 lots.

THURSDAY, APRIL 9, 1953

| | | | | |
|-----------|----------|-------|-------|-------------|
| Apr. | 16.10-15 | 16.55 | 16.10 | 16.40 |
| July | 15.90b | 16.40 | 16.10 | 16.35 |
| Oct. | 15.86 | 16.03 | 15.85 | 16.05b- 10a |
| Jan. | 15.45b | | | 15.65b- 75a |
| Apr., '54 | 15.15b | | | 15.40b- 62a |
| July, '54 | 14.85b | 15.13 | 15.08 | 15.15b- 22a |

Sales: 118 lots

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LIVESTOCK MARKETS

Weekly Review

Stock Yards Firm Begins Livestock Marketing Study

With its major objectives directed at improving the efficiency of livestock marketing, a long-range research project to be centered at Iowa State College of Agriculture has been launched in Iowa and northern Illinois. The Chicago Stock Yards company has provided a grant to make the study possible. Participating, too, the University of Illinois will supervise the collection of research data in Illinois.

Through extensive studies of past and current marketing practices, using data of actual sales of livestock, the researchers hope to come up with an answer to the long-standing question in the mind of livestock farmers: How and where to market to increase profits.

The collection of information will be conducted by a staff of 20 interviewers by direct, on-the-farm visits with a panel of approximately 1,000 farmers now actively operating feedlots in Iowa and northern Illinois.

In addition to the major objective of improving marketing efficiency, the project has these further aims: 1) To determine why and how farmers select the market outlets they do; 2) To determine how existing marketing facilities and marketing services can be more effectively used or how they can be improved to provide better markets for the farmers' livestock; 3) To determine present trends in market patterns and the reason for these trends; 4) To study comparative prices between markets and to determine what net price inter-relationships exist between different markets and what effects these have on net returns to farmers by areas, and 5) To study farmer breeding, feeding and marketing intentions.

A cow has four stomachs, of which the rumen is the largest, with a total capacity of 120 to 180 quarts. She can eat 100 lbs. of grass and drink 10 to 15 gallons of water daily.

U.S. To Support 1953-54 Wool Crop At 53.1c Lb.

The U. S. Department of Agriculture has announced a national average wool support price of 53.1 per lb., grease basis, for the 1953-54 marketing year. This compares with a 54.2c per lb. support price for the 1952-53 marketing year just ending.

The national average wool support price is based on 90 per cent of the 59 parity price for wool just announced. Representative wool loan rates and other program details will be announced in a few days.

A wool price support program is required by the Agricultural Act of 1949. This Act provides for support between 60 and 90 per cent of parity. Under this legislation, the support is required to be at a level within this range to encourage an annual production of approximately 360,000,000 lbs. of shorn wool. Production has been below this level for several years and in 1952 was 232,373,000 lbs.

SALABLE AND DRIVE-IN RECEIPTS AT 65 MARKETS

Total salable and driven-in receipts of livestock by classes during February 1953 and 1952 at the 65 public markets.

| | Feb., 1953 | Feb., 1952 |
|--------------|------------|------------|
| Cattle | 1,137,707 | 1,074,516 |
| Calves | 240,347 | 233,118 |
| Hogs | 1,800,491 | 2,579,934 |
| Sheep | 582,170 | 573,032 |

TOTAL DRIVEN-IN RECEIPTS

| | Feb., 1953 | Feb., 1952 |
|--------------|------------|------------|
| Cattle | 1,065,544 | 992,224 |
| Calves | 253,865 | 237,584 |
| Hogs | 2,140,310 | 2,921,736 |
| Sheep | 562,743 | 492,054 |

*Does not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Drive-in receipts at 65 public markets constituted the following percentages of total February receipts, which include through shipments and direct shipments to packers when such shipments pass through the stockyards: Cattle, 82.9; calves, 88.5; hogs, 83.5; and sheep, 54.2. Percentages in 1952 were 78.3, 86.9, 80.6 and 50.8.

February Swine Higher; Other Stock Below 1952

Packers operating under federal inspection during February bought most classes of livestock at prices lower than those paid in the corresponding month of 1952.

Average cost of cattle in February at \$19.38 was 67 per cent of 1952, calves at \$22.87 were 27 per cent under 1952; hogs at \$19.45 had 113 per cent of last year's value, and sheep and lambs averaging \$21.14 cost 21 per cent less than in the preceding year.

The 1,170,243 cattle, 421,826 calves, 4,549,511 hogs and 1,088,153 sheep and lambs slaughtered under federal inspection in February had dressed yields:

| | Feb. 1953 (1,000 lbs.) | Feb. 1952 (1,000 lbs.) |
|--------------------------|---------------------------|---------------------------|
| Beef | 655,295 | 556,140 |
| Veal | 46,195 | 37,280 |
| Pork (carcass wt.) | 816,965 | 1,072,252 |
| Lamb and mutton | 53,166 | 45,886 |
| Total | 1,571,651 | 1,714,658 |
| Pork, excl. lard | 601,403 | 771,472 |
| Lard prod. | 157,799 | 229,934 |
| Rendered pork fat | 7,670 | 10,283 |

Average live weights in February were:

| | Feb., 1953 | Feb., 1952 |
|-----------------------|------------|------------|
| All cattle | 1,005.0 | 1,013.0 |
| Steers | 1,014.0 | 1,029.9 |
| Heifers | 865.5 | 877.3 |
| Cows | 1,027.1 | 1,082.0 |
| Calves | 104.7 | 101.1 |
| Hogs | 234.8 | 245.1 |
| Sheep and lambs | 102.8 | 104.2 |

Dressed yields showed only minor changes from a year earlier:

| | Feb., 1953 | Feb., 1952 |
|------------------------|------------|------------|
| Cattle | 55.9 | 56.0 |
| Calves | 56.8 | 57.3 |
| Hogs | 76.6 | 75.9 |
| Sheep and lambs | 47.7 | 47.7 |
| Lard per 100 lbs. | 14.8 | 15.6 |
| Lard per animal | 34.7 | 38.3 |

Average dressed weights compared:

| | Feb., 1953 | Feb., 1952 |
|-----------------------|------------|------------|
| Cattle | 561.8 | 567.3 |
| Calves | 110.2 | 109.5 |
| Hogs | 179.9 | 186.0 |
| Sheep and lambs | 49.0 | 49.7 |

LIVESTOCK CAR LOADINGS

A total of 6,703 cars were loaded with livestock during the week ended March 28, 1953, according to the American Association of Railroads. This was a decrease of 776 cars from the same week in 1952 and 173 less than during the same period of 1951.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, April 7, were reported by the Production and Marketing Administration as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul
MOGS (Includes Bulk of Sales)

BARROWS & GILTS:

| | | | | | |
|------------------|---------------|---------------|---------------|---------------|---------------|
| Choice: | | | | | |
| 120-140 lbs. ... | \$16.75-19.00 | None rec. | None rec. | None rec. | None rec. |
| 140-160 lbs. ... | 18.75-20.75 | \$17.50-20.00 | None rec. | None rec. | \$19.00-20.50 |
| 160-180 lbs. ... | 20.50-21.40 | 19.50-21.25 | None rec. | \$18.25-21.25 | 20.25-21.75 |
| 180-200 lbs. ... | 21.35-21.50 | 21.00-21.50 | \$21.00-21.50 | 21.00-21.85 | 21.25-22.00 |
| 200-220 lbs. ... | 21.35-21.50 | 21.25-21.50 | 21.25-21.50 | 21.00-21.85 | 21.25-22.00 |
| 220-240 lbs. ... | 21.00-21.50 | 21.25-21.50 | 21.00-21.50 | 21.00-21.85 | 21.25-22.00 |
| 240-270 lbs. ... | 20.40-21.35 | 21.25-21.50 | 20.60-21.25 | 20.50-21.25 | 20.50-21.50 |
| 270-300 lbs. ... | 20.25-20.75 | 21.00-21.40 | None rec. | 19.75-20.75 | 20.00-20.75 |
| 300-330 lbs. ... | None rec. | 20.75-21.00 | None rec. | 19.50-20.00 | 19.50-20.25 |
| 330-360 lbs. ... | None rec. | None rec. | None rec. | 19.50-20.00 | 19.00-19.50 |

| | | | | | |
|------------------|-----------|-----------|-----------|-------------|-----------|
| Medium: | | | | | |
| 160-220 lbs. ... | None rec. | None rec. | None rec. | 17.75-20.75 | None rec. |

SOWS:

| | | | | | |
|------------------|-------------|-------------|-------------|-------------|-------------|
| Choice: | | | | | |
| 270-300 lbs. ... | 20.00-20.25 | None rec. | 19.50 only | 19.50-20.25 | 19.75-20.25 |
| 300-330 lbs. ... | 20.00-20.25 | 20.00-20.25 | 19.25-19.50 | 19.50-20.25 | 19.75-20.25 |
| 330-360 lbs. ... | 19.75-20.25 | 20.00-20.25 | 19.25-19.50 | 19.50-20.25 | 19.50-20.00 |
| 360-400 lbs. ... | 19.50-20.00 | 19.50-20.00 | 19.00-19.25 | 19.50-20.25 | 19.50-20.00 |
| 400-450 lbs. ... | 19.00-19.75 | 19.00-19.75 | 18.75-19.25 | 18.25-19.75 | 18.50-19.50 |
| 450-550 lbs. ... | 17.75-19.25 | 18.25-19.25 | 18.00-18.75 | 18.25-19.75 | 18.00-19.00 |

| | | | | | |
|------------------|-----------|-------------|-----------|-------------|-----------|
| Medium: | | | | | |
| 250-500 lbs. ... | None rec. | 17.50-19.50 | None rec. | 17.50-19.75 | None rec. |

SLAUGHTER CATTLE & CALVES:

STEERS:

| | | | | | |
|--------------------|-------------|-------------|-------------|-------------|-------------|
| Prime: | | | | | |
| 700-900 lbs. ... | 24.00-26.50 | 23.75-26.50 | 23.00-25.00 | 22.75-25.00 | 22.50-24.00 |
| 900-1100 lbs. ... | 24.00-26.50 | 24.25-27.50 | 23.00-25.50 | 23.00-26.00 | 23.00-25.00 |
| 1100-1300 lbs. ... | 23.50-26.00 | 23.75-27.50 | 22.75-25.50 | 22.75-26.00 | 23.00-25.00 |
| 1300-1500 lbs. ... | 23.00-26.00 | 23.00-27.00 | 22.50-25.00 | 22.25-25.75 | 22.50-24.50 |

| | | | | | |
|--------------------|-------------|-------------|-------------|-------------|-------------|
| Choice: | | | | | |
| 700-900 lbs. ... | 21.00-24.00 | 21.50-24.25 | 20.50-23.00 | 20.00-22.75 | 21.00-23.00 |
| 900-1100 lbs. ... | 21.00-24.00 | 21.25-24.25 | 20.50-23.00 | 20.00-23.00 | 21.00-23.00 |
| 1100-1300 lbs. ... | 21.00-23.50 | 21.00-24.25 | 20.25-22.75 | 20.00-23.00 | 20.50-23.00 |
| 1300-1500 lbs. ... | 21.00-23.00 | 21.00-23.75 | 20.00-22.75 | 20.00-22.75 | 20.00-23.00 |

| | | | | | |
|--------------------|-------------|-------------|-------------|-------------|-------------|
| Good: | | | | | |
| 700-900 lbs. ... | 19.00-21.00 | 20.00-21.50 | 18.00-20.50 | 18.00-20.00 | 18.50-21.00 |
| 900-1100 lbs. ... | 19.00-21.00 | 19.75-21.50 | 18.00-20.50 | 18.00-20.00 | 18.50-21.00 |
| 1100-1300 lbs. ... | 18.50-21.00 | 19.50-21.25 | 18.00-20.50 | 18.00-20.00 | 18.50-21.00 |

| | | | | | |
|------------------------|-------------|-------------|-------------|-------------|-------------|
| Commercial: | | | | | |
| all wts. | 17.00-19.00 | 17.25-20.00 | 16.50-18.00 | 15.75-18.00 | 16.00-18.50 |
| Utility, all wts. | 15.50-17.00 | 15.75-17.25 | 14.50-16.50 | 14.50-15.75 | 15.00-16.00 |

HEIFERS:

| | | | | | |
|-------------------|-------------|-------------|-------------|-------------|-------------|
| Prime: | | | | | |
| 600-800 lbs. ... | 23.50-25.00 | 23.25-24.00 | 22.25-24.00 | 22.00-23.75 | 22.50-23.50 |
| 800-1000 lbs. ... | 23.00-25.00 | 23.25-24.25 | 22.25-24.00 | 21.50-23.75 | 22.00-23.50 |

| | | | | | |
|-------------------|-------------|-------------|-------------|-------------|-------------|
| Choice: | | | | | |
| 600-800 lbs. ... | 21.00-23.50 | 21.00-23.25 | 20.00-22.25 | 19.00-22.00 | 20.50-22.50 |
| 800-1000 lbs. ... | 20.50-23.00 | 20.75-23.25 | 20.00-22.25 | 18.75-22.00 | 20.00-22.00 |

| | | | | | |
|------------------|-------------|-------------|-------------|-------------|-------------|
| Good: | | | | | |
| 500-700 lbs. ... | 18.50-21.00 | 19.75-21.00 | 18.00-20.00 | 17.00-19.00 | 18.00-20.50 |
| 700-900 lbs. ... | 18.00-21.00 | 19.00-21.00 | 17.50-20.00 | 16.50-17.00 | 18.00-20.50 |

| | | | | | |
|------------------------|-------------|-------------|-------------|-------------|-------------|
| Commercial: | | | | | |
| all wts. | 16.50-18.50 | 16.50-19.75 | 16.00-18.00 | 15.00-17.00 | 16.00-18.00 |
| Utility, all wts. | 15.00-16.50 | 15.00-16.50 | 14.00-16.00 | 13.25-15.00 | 14.50-16.00 |

COWS:

| | | | | | |
|------------------------|-------------|-------------|-------------|-------------|-------------|
| Commercial: | | | | | |
| all wts. | 14.00-15.50 | 15.50-16.50 | 14.00-15.00 | 13.75-15.00 | 14.00-16.00 |
| Utility, all wts. | 13.00-14.00 | 13.75-15.50 | 12.50-14.00 | 12.25-14.25 | 13.50-14.50 |

| | | | | | |
|------------------|-------------|-------------|-------------|-------------|-------------|
| Canner & cutter: | | | | | |
| all wts. | 10.50-13.50 | 12.00-14.25 | 10.00-12.50 | 10.50-12.50 | 11.50-13.50 |

BULLS (Yrds. Excl.) All Weights:

| | | | | | |
|------------|-------------|-------------|-------------|-------------|-------------|
| Good | None rec. | 14.50-17.00 | None rec. | 14.00-16.00 | 13.50-14.50 |
| Commercial | 16.00-17.00 | 17.75-19.00 | 16.00-16.50 | 16.50-17.50 | 13.50-14.50 |
| Utility | 15.00-16.00 | 16.00-17.75 | 14.50-16.00 | 14.50-16.50 | 16.00-18.50 |
| Cutter | 13.50-15.00 | 14.00-16.00 | 13.00-14.50 | 13.50-14.50 | 15.00-18.50 |

VEALERS, All Weights:

| | | | | | |
|----------------|-------------|-------------|-------------|-------------|-------------|
| Choice & prime | 23.00-30.00 | 27.00-28.00 | 22.00-25.00 | 25.00-27.00 | 24.00-28.00 |
| Com'l & good | 17.00-23.00 | 17.00-27.00 | 16.00-22.00 | 18.00-25.00 | 18.00-24.00 |

CALVES (500 Lbs. Down):

| | | | | | |
|----------------|-------------|-------------|-------------|-------------|-------------|
| Choice & prime | 21.00-25.00 | 19.00-25.00 | 20.00-22.00 | 20.00-25.00 | 23.00-26.00 |
| Com'l & good | 16.00-21.00 | 15.00-19.00 | 15.00-20.00 | 16.00-20.00 | 16.00-23.00 |

SHEEP & LAMBS:

| | | | | | |
|------------------------|-------------|-------------|-------------|-------------|-------------|
| LAMBS (110 Lbs. Down): | | | | | |
| Choice & prime | 23.25-24.50 | 23.50-24.50 | 22.00-23.50 | 23.00-23.50 | 23.00-24.25 |
| Good & choice | 22.00-23.75 | 22.50-23.50 | 20.00-22.50 | 21.00-23.00 | 20.00-23.25 |

BWES:

| | | | | | |
|----------------|-----------|------------|------------|------------|------------|
| Good & choice | None rec. | 9.50-11.00 | 8.50-10.50 | 9.00-10.00 | 9.50-10.50 |
| Cull & utility | None rec. | 7.00-9.00 | 6.75-8.50 | 6.00-9.00 | 6.50-9.25 |

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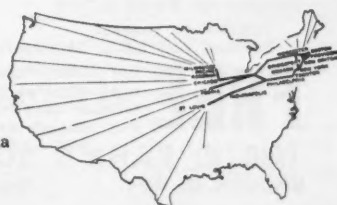
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Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended March 28, compared with the same time 1952, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

| STOCK YARDS | GOOD STEEPS Up to 1000 lb. | | VEAL CALVES Good and Choice | | HOGS* Gr. B ¹ Dressed | | LAMBS Gd. Handyweights | |
|------------------|-------------------------------------|---------|--------------------------------------|---------|--|---------|------------------------------|---------|
| | 1953 | 1952 | 1953 | 1952 | 1953 | 1952 | 1953 | 1952 |
| Toronto | \$21.25 | \$24.50 | \$26.98 | \$27.59 | \$27.10 | \$25.60 | \$26.52 | \$30.53 |
| Montreal | 20.05 | 26.45 | 23.45 | 24.90 | 27.61 | 25.60 | | |
| Whitby | 19.24 | 23.78 | 27.00 | 32.91 | 24.93 | 24.10 | 24.00 | 25.00 |
| Calgary | 19.84 | 23.02 | 28.20 | 34.67 | 26.10 | 23.35 | 20.54 | 20.50 |
| Edmonton | 18.50 | 25.00 | 28.50 | 36.25 | 25.85 | 24.85 | 21.00 | 23.50 |
| Lethbridge | 18.75 | | 24.50 | | 26.10 | 22.95 | 22.00 | 21.67 |
| Pr. Albert | 18.75 | 20.00 | 23.00 | 32.00 | 23.35 | 23.35 | | |
| Moose Jaw | 19.50 | | 25.00 | | 24.60 | | | |
| Saskatoon | 18.50 | 21.10 | 29.00 | 32.00 | 24.10 | 23.60 | | |
| Regina | 19.10 | | 28.00 | | 23.60 | | 18.00 | |
| Vancouver | | 24.20 | 26.00 | 33.50 | 27.75 | | | |

WATKINS & POTTS
LIVESTOCK BUYERS

The advertisement features a large, dark, curved banner across the center containing the words "CERTIFIED CASING COLORS" in white, bold, sans-serif capital letters. Above the top left of this banner is a smaller, dark, ribbon-like shape with the words "RED SEAL" in white, italicized, serif capital letters. To the right of the main banner, the text "Especially made for coloring sausage casings" is written in a black, serif font. In the bottom right corner, there is a circular seal with a scalloped edge. The outer ring of the seal contains the text "WARNER-JENKINSON MFG CO." at the top and "ST LOUIS" at the bottom. The center of the seal has the words "RED SEAL" in large, bold, sans-serif capital letters. At the very bottom of the advertisement, the company name "WARNER-JENKINSON MFG. CO." is printed in a bold, sans-serif font, followed by the address "2526 BALDWIN ST. • ST. LOUIS 6. MO." in a slightly smaller, similar font.

RED SEAL

**CERTIFIED
CASING COLORS**

Especially made
for coloring
sausage casings

**RED
SEAL**
WARNER-JENKINSON MFG CO.
ST LOUIS

WARNER-JENKINSON MFG. CO.
2526 BALDWIN ST. • ST. LOUIS 6. MO.

LARD FLAKES

FREE

THE E. KAHN'S SONS CO.
Cincinnati 25, Ohio Phone: Kirby 4000

Cincinnati 25, Ohio Phone: Kirby 4000

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, April 4, 1953, as reported to The National Provisioner:

CHICAGO

Armour, 3,484 hogs; Wilson, 3,355 hogs; Agar, 6,453 hogs; shippers, 2,124 hogs; and others, 19,916 hogs. Total: 17,683 cattle; 1,226 calves; 35,332 hogs; and 8,336 sheep.

KANSAS CITY

| | Cattle | Calves | Hogs | Sheep |
|---------------|---------------|--------------|---------------|--------------|
| Armour | 2,523 | 817 | 1,342 | 445 |
| Swift | 3,138 | 973 | 3,751 | 5,992 |
| Wilson | 1,086 | ... | 2,448 | ... |
| Butchers | 4,851 | ... | 634 | 89 |
| Others | 1,124 | ... | 2,790 | 257 |
| Totals | 12,722 | 1,790 | 10,074 | 6,693 |

OMAHA

| | Cattle | Calves | Hogs | Sheep |
|---------------|---------------|---------------|---------------|-------|
| Armour | 6,900 | 4,170 | 4,135 | ... |
| Cudahy | 4,692 | 5,873 | 3,167 | ... |
| Swift | 6,342 | 5,640 | 3,346 | ... |
| Wilson | 2,908 | 4,176 | 2,836 | ... |
| Cornhusker | 535 | ... | ... | ... |
| Neb. Beef | 594 | ... | ... | ... |
| Eagle | 61 | ... | ... | ... |
| Gr. Omaha | 389 | ... | ... | ... |
| Hoffman | 112 | ... | ... | ... |
| Rothschild | 380 | ... | ... | ... |
| Roth | 1,426 | ... | ... | ... |
| Kingman | 1,554 | ... | ... | ... |
| Merchants | 74 | ... | ... | ... |
| Midwest | 91 | ... | ... | ... |
| Omaha | 418 | ... | ... | ... |
| Union | 548 | ... | ... | ... |
| Others | ... | ... | 8,997 | ... |
| Totals | 27,022 | 28,856 | 13,484 | ... |

E. ST. LOUIS

| | Cattle | Calves | Hogs | Sheep |
|---------------|--------------|--------------|---------------|--------------|
| Armour | 1,756 | 590 | 11,718 | 1,413 |
| Swift | 3,644 | 1,045 | 8,018 | 778 |
| Hunter | 601 | ... | 5,957 | ... |
| Hell | ... | ... | 2,564 | ... |
| Krey | ... | ... | 965 | ... |
| Laclede | ... | ... | 1,043 | ... |
| Selhoff | ... | ... | 918 | ... |
| Totals | 6,001 | 2,235 | 31,203 | 2,191 |

ST. JOSEPH

| | Cattle | Calves | Hogs | Sheep |
|----------------|---------------|------------|---------------|--------------|
| Swift | 3,682 | 202 | 10,174 | 2,795 |
| Armour | 2,184 | 101 | 6,588 | 1,123 |
| Others | 4,803 | 212 | 2,100 | 215 |
| Totals* | 10,669 | 515 | 19,121 | 4,133 |

*Do not include 463 cattle, 8,222 hogs and 3,808 sheep direct to packers.

ST. LOUIS CITY

| | Cattle | Calves | Hogs | Sheep |
|---------------|---------------|-----------|---------------|--------------|
| Armour | 5,094 | 2 | 5,933 | 2,004 |
| Cudahy | 3,650 | ... | 6,453 | 2,199 |
| Swift | 2,924 | ... | 4,813 | 838 |
| Butchers | 333 | 4 | ... | ... |
| Others | 8,391 | 12 | 6,551 | 913 |
| Totals | 20,352 | 18 | 23,482 | 5,954 |

WICHITA

| | Cattle | Calves | Hogs | Sheep |
|---------------|--------------|------------|--------------|--------------|
| Cudahy | 1,470 | 307 | 2,443 | 2,190 |
| Kansas | 336 | ... | ... | ... |
| Dunn | 69 | ... | ... | ... |
| Dold | 127 | ... | 963 | ... |
| Sunflower | 18 | ... | 32 | ... |
| Pioneer | 160 | ... | ... | ... |
| Excel | 634 | ... | ... | ... |
| Others | ... | ... | 475 | 633 |
| Totals | 2,763 | 307 | 3,913 | 2,823 |

OKLAHOMA CITY

| | Cattle | Calves | Hogs | Sheep |
|----------------|--------------|------------|--------------|--------------|
| Armour | 1,750 | 317 | 2,127 | 1,606 |
| Wilson | 2,338 | 537 | 2,240 | 1,247 |
| Butchers | 313 | 19 | 1,528 | ... |
| Totals* | 4,401 | 873 | 5,795 | 2,853 |

*Do not include 407 cattle, 2,783 hogs and 392 sheep direct to packers.

LOS ANGELES

| | Cattle | Calves | Hogs | Sheep |
|---------------|--------------|------------|--------------|-------|
| Armour | 73 | 100 | 75 | ... |
| Cudahy | ... | ... | ... | ... |
| Swift | 241 | 7 | ... | ... |
| Wilson | 130 | 75 | ... | ... |
| Acme | 562 | 5 | ... | ... |
| Atlas | 436 | ... | ... | ... |
| Clougherty | ... | ... | 506 | ... |
| Const | 134 | ... | 146 | ... |
| Bridgeford | 219 | 3 | 44 | ... |
| Commercial | ... | ... | ... | ... |
| Gr. West. | 374 | ... | ... | ... |
| Harman | 244 | ... | ... | ... |
| Luer | 118 | ... | 617 | ... |
| Others | 4,152 | 470 | 428 | ... |
| Totals | 8,729 | 660 | 1,816 | ... |

DENVER

| | Cattle | Calves | Hogs | Sheep |
|---------------|---------------|------------|---------------|---------------|
| Armour | 1,574 | 36 | 2,332 | 12,236 |
| Swift | 1,968 | 92 | 3,691 | 7,103 |
| Cudahy | 775 | 3 | 1,691 | 571 |
| Wilson | 1,000 | 14 | ... | ... |
| Others | 5,668 | 119 | 2,339 | 692 |
| Totals | 11,045 | 264 | 10,042 | 20,610 |

CINCINNATI

| | Cattle | Calves | Hogs | Sheep |
|---------------|--------------|--------------|---------------|------------|
| Gall | ... | ... | ... | 314 |
| Kahn's | ... | ... | ... | ... |
| Meyer | ... | ... | ... | 30 |
| Schlaechter | 270 | 175 | ... | ... |
| Northside | ... | ... | ... | 74 |
| Others | 2,841 | 1,039 | 14,442 | ... |
| Totals | 3,111 | 1,214 | 14,442 | 418 |

ST. PAUL

| | Cattle | Calves | Hogs | Sheep |
|---------------|---------------|--------------|---------------|--------------|
| Armour | 4,737 | 3,079 | 10,498 | 955 |
| Barusch | 788 | ... | ... | ... |
| Cudahy | 1,101 | 349 | ... | 526 |
| Rifkin | 917 | 49 | ... | ... |
| Superior | 1,351 | ... | ... | ... |
| Swift | 5,084 | 3,423 | 18,076 | 2,634 |
| Others | 1,926 | 2,177 | 6,569 | 882 |
| Totals | 15,904 | 9,077 | 35,143 | 4,997 |

FORT WORTH

| | Cattle | Calves | Hogs | Sheep |
|---------------|--------------|--------------|--------------|--------------|
| Armour | 745 | 1,277 | 785 | 3,843 |
| Swift | 1,967 | 1,398 | 378 | 4,726 |
| Blue Bonnet | 860 | 86 | 155 | ... |
| City | 93 | ... | 85 | ... |
| Rosenthal | 265 | 57 | ... | ... |
| Totals | 3,930 | 2,818 | 1,403 | 8,661 |

TOTAL PACKER PURCHASES

| | Week Ended | Prev. Week | Cor. |
|--------|------------|------------|---------|
| Cattle | 142,362 | 135,593 | 108,763 |
| Hogs | 221,522 | 262,767 | 286,152 |
| Sheep | 81,153 | 110,516 | 71,919 |

CORN BELT DIRECT TRADING

Des Moines, Ia., April 8—prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:

| | |
|--------------|---------------|
| 160-180 lbs. | \$18.75@20.85 |
| 180-240 lbs. | 20.50@21.50 |
| 240-300 lbs. | 19.60@21.40 |
| 240-300 lbs. | 19.20@20.50 |
| 270-300 lbs. | 19.10@20.00 |

Corn belt hog receipts were reported as follows by the U. S. Department of Agriculture:

| | This week | Same day last wk. |
|---------|-----------|-------------------|
| April 2 | 49,000 | 47,000 |
| April 3 | 34,000 | 41,000 |
| April 4 | 29,500 | 27,000 |
| April 6 | 37,000 | 50,000 |
| April 7 | 35,000 | 50,000 |
| April 8 | 40,000 | 47,000 |

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended April 4, with comparisons, are shown in the following table:

| | Cattle | Hogs | Sheep |
|---------------|-----------|-----------|-----------|
| Week to date | 234,000 | 392,000 | 158,000 |
| Previous week | 243,000 | 449,000 | 214,000 |
| Same wk. 1952 | 208,000 | 530,000 | 141,000 |
| 1953 to date | 3,200,000 | 6,464,000 | 2,194,000 |
| 1952 to date | 2,819,000 | 8,523,000 | 2,046,000 |

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending April 2:

| | Cattle | Calves | Hogs | Sheep |
|--------------|--------|--------|-------|-------|
| Los Angeles | 7,300 | 950 | 1,775 | 250 |
| N. Portland | 2,110 | 210 | 2,300 | 1,065 |
| S. Francisco | 325 | 30 | 1,275 | 500 |

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses
 Week ending April 4, 1953. 13,236
 Week previous. 13,593
 Same week year ago. 9,706

COW:
 Week ending April 4, 1953. 984
 Week previous. 770
 Same week year ago. 1,806

BULL:
 Week ending April 4, 1953. 603
 Week previous. 485
 Same week year ago. 826

VEAL:
 Week ending April 4, 1953. 12,191
 Week previous. 14,103
 Same week year ago. 12,861

LAMB:
 Week ending April 4, 1953. 38,312
 Week previous. 33,570
 Same week year ago. 28,763

MUTTON:
 Week ending April 4, 1953. 948
 Week previous. 899
 Same week year ago. 420

HOG AND PIG:
 Week ending April 4, 1953. 7,686
 Week previous. 7,981
 Same week year ago. 17,795

PORK CUTS:
 Week ending April 4, 1953. 1,525,543
 Week previous. 1,151,235
 Same week year ago. 1,626,890

BEEF CUTS:
 Week ending April 4, 1953. 136,513
 Week previous. 146,515
 Same week year ago. 16,179

VEAL AND CALF CUTS:
 Week ending April 4, 1953. 4,000
 Week previous. 9,414
 Same week year ago. 7,926

LAMB AND MUTTON CUTS:
 Week ending April 4, 1953. 3,936
 Week previous. 1,901
 Same week year ago. 22

BEEF CURED:
 Week ending April 4, 1953. 11,510
 Week previous. 13,185
 Same week year ago. 8,385

PORK CURED AND SMOKED:
 Week ending April 4, 1953. 644,391
 Week previous. 477,399
 Same week year ago. 808,466

LARD AND PORK FATS:
 Week ending April 4, 1953. 22,488
 Week previous. 7,094
 Same week year ago. 50,014

LOCAL SLAUGHTER

CATTLE:
 Week ending April 4, 1953. 7,381
 Week previous. 8,778
 Same week year ago. 8,172

CALVES:
 Week ending April 4, 1953. 7,113
 Week previous. 7,966
 Same week year ago. 7,053

HOGS:
 Week ending April 4, 1953. 44,027
 Week previous. 47,307
 Same week year ago. 51,505

SHEEP:
 Week ending April 4, 1953. 33,653
 Week previous. 39,905
 Same week year ago. 39,069

COUNTRY DRESSED MEATS

VEAL:
 Week ending April 4, 1953. 8,597
 Week previous. 9,440
 Same week year ago. 7,000

HOG:
 Week ending April 4, 1953. 34
 Week previous. 15
 Same week year ago. 3

LAMB AND MUTTON:
 Week ending April 4, 1953. 3,642
 Week previous. 213
 Same week year ago. 108

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending April 4, was reported by the U. S. Department of Agriculture as follows:

| City or Area | Cattle | Calves | Hogs | Sheep & Lambs |
|---|--------|--------|---------|---------------|
| Boston, New York City Area ¹ | 8,430 | 9,764 | 46,995 | 40,625 |
| Baltimore, Philadelphia | 5,461 | 854 | 28,708 | 1,024 |
| Cincinnati, Cleveland, Detroit, Indianapolis | 14,522 | 6,111 | 92,612 | 8,770 |
| Chicago Area | 20,870 | 5,526 | 70,642 | 16,646 |
| St. Paul-Wisconsin Area ² | 22,906 | 34,068 | 87,158 | 10,621 |
| Iowa-St. Minnesota ³ | 24,439 | 8,920 | 224,291 | 29,454 |
| St. Louis Area ⁴ | 11,066 | 5,304 | 83,008 | 8,110 |
| St. Louis City | 10,638 | 4 | 22,335 | 6,562 |
| Omaha | 26,171 | 538 | 43,892 | 18,116 |
| Kansas City | 11,506 | 2,064 | 29,023 | 11,171 |
| Louisville, Evansville, Nashville, Memphis | 6,864 | 8,201 | 45,771 | Available |
| Georgia-Alabama Area ⁵ | 4,782 | 1,116 | 21,593 | ... |
| St. Joseph, Wichita, Oklahoma City | 15,266 | 2,501 | 45,644 | 17,165 |
| Ft. Worth, Dallas, San Antonio | 12,629 | 6,196 | 15,667 | 15,235 |
| Denver, Ogden, Salt Lake City | 12,771 | 527 | 13,762 | 13,912 |
| Los Angeles, San Francisco Areas ⁶ | 22,334 | 1,999 | 28,281 | 31,194 |
| Portland, Seattle, Spokane | 5,106 | 339 | 11,080 | 4,377 |
| Grand total | 235 | | | |

BARLIANT'S



WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletin—Issued Regularly

Sausage & Smokehouse

6054—Following equipment available from closed down sausage plant, special price for entire layout—or will trade:
1—243-B Buffalo Silent Cutter with 25 HP. motor.

1—25 Buffalo Meat Mixer with 5 HP. motor.
1—2502 Buffalo Sausage Stuffer.
2—40 gallon stainless steel Cud Kettles.
1—1500 U.S. Silent.
6—Sausage Slick Hanging Trucks.
87—Ham Molds.

5633—SILENT CUTTER: Buffalo 255-B, 6002 cap., self unloading, less motor \$2200.00

5708—SILENT CUTTER: Buffalo 270-B, 8002 cap., less cap., less motor 2250.00

5999—SILENT CUTTER: Boss 250A, 3502 cap., requires 40 HP. motor 1950.00

5634—SILENT CUTTERS: (2) Buffalo 250-B, 6002 cap., self unloading, less motor .. ea. 950.00

6024—GRINDER: Globe 266, with 25 HP. motor, excellent cond., used only 8 months 1150.00

5294—GRINDER: Buffalo 266, 20 HP. head & worm, with 5 HP. motor 875.00

6007—GRINDER: Buffalo 256-B, new head & worm, with 5 HP. motor 625.00

5813—MIXER: Buffalo 25, 1500 cap., completely reconditioned & guaranteed 1350.00

5837—MIXER: 10002 cap., hand wheel tilt, 10 HP. 750.00

5395—MIXER: 2502 cap., 1500 cap. 525.00

4713—STUFFER: Globe, 5002, with stuffing cocks 975.00

5971—STUFFER: Boss, 5002 cap., with 2 stuffing valves & horns, two valves 950.00

6041—STUFFER: Globe, 2002 cap., with valves & stuffing tubes, late model 575.00

4729—SAUSAGE DISPENSER: Boss 2479, size 22, range 4-5 lbs., complete, like new 250.00

5610—SMOKE CHEST: electrically fired with Smokomat & automatic sawdust feeder 475.00

5862—SLICER: Link Belt, with 2 HP. motor, good condition 425.00

5638—BACON SKINNER: Deum & Nelke, with 1 HP. motor 375.00

6006—SKINNER: Townsend 227, less motor & reducer 1200.00

5396—BARREL WASHER: Globe, late model, used 1 week 165.00

6010—HAM MOLD WASHER: Ham Boiler Corp., heavy cast aluminum bowl, less motor 115.00

5636—HAM PRESS: Sheet Metal Eng. Co., air operated 100.00

6011—HAM MOLD PRESS: Air operated 10.00

6090—CURING VATS: (160) wood, 15002, ea. 3411—ICE CRUISER: 15 1/2" x 10 1/2" opening, 30" dia., pulley belt drive, less motor 100.00

4980—MOLDS: stainless steel:
Perfection Leaf Molds, 4x1 1/2x15, 82 complete .. ea. 8.00

Anco 25, 16 to 22 lbs., complete .. ea. 12.00

Anco 1A, 12 to 14 lbs. 6x5 1/2x12 1/2, complete .. ea. 10.00

Anco, 1BB, 142, 6x12, complete .. ea. 12.00

Aluminum Molds, O-2-G-E Adelman Ham Boiler, 132, complete .. ea. 5.00

A-4 Gleason Ham Boilers, complete .. ea. 5.00

4619—HAM MOLDS: Sheet Metal Eng. Co. Ham Boiler, type FISE, 122 cap., size 1 1/2" x 6 1/2" x 5 1/2" .. ea. 5.50

5279—SMOKE STICKS: New, aluminum, 1/2" x 48" x 5 1/2" x 52" .. ea. .48

Also other sizes.

Rendering & Lard

6055—From a rendering plant located in Illinois, the following equipment is available:
1—5'x10' French Cooker, complete with 20 HP. motor.

1—300 ton French Hydraulic Press, 20" curb, complete with tamping cylinders, 8"x1"x12 steam pump, Fischer Govnr.

1—100 HP. Boiler with Iron Fireman Stoker, with all controls. Like new 3 HP. motor.

1—Budget Hoist, 20002 cap. with motor.

1—12,000 gal. Grease Storage Tank, complete with fittings & coils.

5650—COOKERS: (2) Anco 5' x 12', with Her-ringbone Gear drive, jacketed heads:
1—with 25 HP. motor, almost new \$5750.00

1—with 15 HP. motor, approx. 5 yrs. old 3750.00

5427—HYDRAULIC CURB PRESS: French Oil, 450 ton, 24" Curb, \$1000.00 worth of new parts, excellent condition 2750.00

WRITE FOR OUR BIG 8 PAGE BULLETIN—OUT 800N.

All Offerings Subject to Confirmation and Prior Sale

OFFERS FOR FULL PARTICULARS

DISPLAY ROOMS and OFFICES

1401 W. Pershing Rd. (39th St.)
U.S. Yards, Chicago 9, Ill.
CLiffside 4-6700

BARLIANT & CO.

• New, Used & Rebuilt Equipment
• Liquidators and Appraisers

CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

Undisplayed: set solid. Minimum 20 words, \$4.00; additional words, 20c each. "Position wanted," special rate: minimum 20 words, \$3.00; additional words, 15c each. Count

address or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

HELP WANTED

RENDERING PLANT MANAGER WANTED

Illinois location, dry cookers, expellers, good volume. Give full detail in first letter. Personal interview wanted. Confidentially handled. W-117, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED SALESMAN: Wanted by well established eastern manufacturer of spices, seasonings and binders. Potential earnings well into five figures. Very attractive arrangements. In replying, give full details and previous experience. Application will be held in strict confidence. W-107, THE NATIONAL PROVISIONER, 18 E. 11st St., New York 17, N.Y.

CASING FOREMAN: Wanted by large midwestern meat packing company. Must have well rounded experience in all casing operations. In replying give full details of experience. Applications will be held in strict confidence. W-146, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

RENDERER

Experienced man to operate cookers and boilers. Top wages and best working conditions for steady man. Aggressive, growing mid-west plant promises security and future to qualified man. State previous experience and personal history. W-116, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Experienced person for all around laboratory and quality control work in food plant. College degree not necessary. Permanent position with advancement possibilities. Reply giving experience details. THE SMITHFIELD HAM & PRODUCTS CO., INC., SMITHFIELD, VIRGINIA.

SAUSAGE MAKER: Experienced. Good pay. For small kitchen in the vicinity of Albany, N.Y. W-141, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

LARD MAN: To run rendering department. Must have full knowledge of dry rendering method. W-142, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT FOR SALE

6—Anderson EXPELLERS, all sizes.

1—Mech. Mfg. Co. 5'x18 COOKER-MELTER.

6—150, 350, 600, 800 gal. Dopp Seamless KETTLES.

1—Davenport 23A DEWATERER, motor driven.

We also have a large stock of S/S Aluminum and Copper Kettles, Storage Tanks, Filter Presses, Hydraulic Curb Presses, Grinders, Silent Cutters, Stuffers, etc.

Only a partial listing.

CONSOLIDATED PRODUCTS CO., INC.

14 Park Row BA 7-0600 New York 38, N.Y.

FOR SALE: No. 80 Boss silent cutter with self-unloader, with 30 H.P. motor, 3 phases, 220 A.C. current, with self-starting button. Machine in very good condition. Reason for selling: We are putting in a larger machine. \$1500 f.o.b. Portsmouth, N.H. NEW HAMPSHIRE PROVISION CO., 608 Islington Street, Portsmouth, N.H.

FOR SALE: 15 Foster dry ice bunkers, 4 block capacity, in good working order, complete with fans. Make offer F.O.B. Ohio. FS-123, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: One 30 inch Buffalo silent cutter: one #156 Enterprise meat chopper (grinder) no motors. No reasonable offer refused. FS-143, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

★ ANDERSON EXPELLERS ★
All Models. Rebuilt, guaranteed, or AS IS. PITTOCK & ASSOCIATES, Glen Riddle, Penn.

EQUIPMENT WANTED

WANTED: 500 ton curb press, 4 x 10 cooker, lard roll, Anderson duo and super duo expellers, filter presses. Contact Box EW-33, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

WANTED: MAGNETIC PULLY for Expeller. Give full particulars. FW-144, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

PLANTS FOR SALE

FOR SALE OR LEASE

Meat packing plant situated at Postville, Iowa, in northeastern Iowa, built 1949 two beds, practically new machinery and equipment with ample refrigeration, rendering plant, covered stockyards, State approved disposal plant, deep well and City water connections, on main line of Milwaukee Railroad with siding to plant. Approximately ten acres in plant site with fence around it. Priced to sell. Must be seen to appreciate.

POSTVILLE PACKING COMPANY

Willard Schutte, President
Postville, Iowa

MEXICAN MEAT PACKING PLANT

LOCATED IN

CENTER OF MEXICAN REPUBLIC

Excellent opportunity to buy or enter partnership. Blue prints, photographs etc. available.

FS-147, THE NATIONAL PROVISIONER

15 W. Huron St. Chicago 10, Ill.

BUSINESS OPPORTUNITIES

TANKAGE

We buy dry and wet rendered tankage, dried unground blood in carloads. Please submit your offerings.

AMERICAN MILL SERVICE CO., INC.

116 Portland Avenue Minneapolis, Minn.

CHOICE DRESSED HOGS

TRAILER LOADS

Delivered East Coast Points Over Night

"Bloom" and Dressing Equal

To Your Own Production

INQUIRIES INVITED, NO BROKERS

FS-145, THE NATIONAL PROVISIONER

18 East 41st St. New York 17, N.Y.

YOUR PACKAGED MEATS

NEED CODE DATING

We Offer a Complete Line of Code Daters and Name Markers—Automatic for Conveyor Lines and Wrapping Machines—also Power-Driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem.

KIWI CODERS CORPORATION

3804-06 N. Clark St. Chicago 13, Illinois

HOG • CATTLE • SHEEP

SAUSAGE CASINGS

ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

The National Provisioner—April 11, 1953

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